RECIPES

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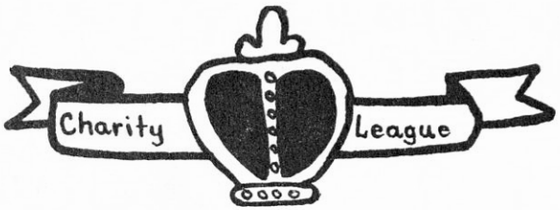

DEDICATED

To Our Presidents

1931—1932	Mrs. D. Hurd Goode
1933—1934	Mrs. M. E. Whitener, Jr.
1935—1936	Mrs. H. Irvine Tuggle
1937—1938	Mrs. M. H. MacBryde
1939—1940	Mrs. Charles Booth
1941—1942	Mrs. E. A. Sale
1943	Mrs. Charles C. Broun
1944	Mrs. James C. Smith
1945—1946	Mrs. George Burton
1947—1948	Mrs. J. Ernest Jones
Part of 1949	Mrs. Alan Swinler
1950	Mrs. Robert N. Groner
1951	Mrs. Eldon W. Holsinger
1952	Mrs. Clarence P. Kearfott
1953	Mrs. J. Shelton Scales
1954	Mrs. Claude E. Taylor, Jr.

SINCERE THANKS

to our interested friends who have contributed their recipes to make possible this book . .

Illustrations by

MILDRED GOODE RAMSEY

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PROLOGUE

If morning finds you fussin'
Almost has you cussin'
Because you have to plan three meals a day;
If your cookin' repertory
Has become an old dull story,
Then come along with us and learn the way.

To some new and zesty eatin'
Tauht by cooks who can't be beaten
And who have the knack of knowing what to do.
'Cus we have just the cure
For the kitchen doldrums, sure
And we'd like to pass our secrets on to you.

There are recipes for candy
And for sauces fine and dandy
And how to bake a ham right from the start.
There are foods both hot and cold
And some super hints, I'm told
To make a simple dish taste "a la carte."

We've measured and we've tested
Til we're sure they can't be bested
And here they are for you, all in one book
You can bet your bottom dollar
You'll be a "culinary scholar"
And what is more you'll be a darn good cook!

HORS D'OEUVRES

Antipasto Plate

(*An individual serving*)

Lettuce (1 large leaf)	Egg (1 wedge egg)
Salami (2 slices)	Radish (1)
Sardines (1)	Cucumber (1 sliced thin)
Ripe Olive (1 large)	Cheese (cube)
Green Olive (1 large)	Onions (2 small green)

Wine vinegar, olive oil, lemon served as condiments.

Arrange on individual supper or salad plates. Substitutes for a salad and acts as first course before dinner.

Mrs. Francis R. Webb

Betty Mac's Cheese Spread

5 glasses blue cheese
3 large packages of cream cheese
1 small teaspoon Tabasco Sauce
3 small grated onions
½ cup mayonnaise

Beat until smooth. If not soft enough to spread good, add more mayonaise, a little at a time, until it spreads easily.

Miss Pedge Arnold

Cheese Straws

2 cups flour
1 teaspoon salt
1/8 teaspoon cayenne pepper
1 pound cheese
¼ pound butter

Sift the first 3 ingredients together. Grate 1 pound cheese and work ¼ pound butter in cheese. Mix with flour and work to a smooth dough. Roll very thin, cut with pastry wheel and bake in moderate oven.

Mrs. S. M. Hedgecock

Roll Toasted Sandwiches

1 pound New York State Cheese
½ can pimintoes
Salt, pepper, grated onion
Mayonaise, bread

Trim bread, mix cheese and seasoning until mixture is soft enough to spread easily. Spread on bread and roll. Place in pan close enough to hold bread in place, or secure the rolled bread with tooth pick. Cook in 250 or 300 degree oven until golden brown. A pinch of garlic salt may be added if desired.

Mrs. Charles C. Broun

Cheese Cakes

1½ cups grated cheese
¼ teaspoon salt
Dash cayenne pepper
1 tablespoon flour
3 egg whites, beaten stiff

Mix flour and seasoning dry, then add cheese and also egg whites. If needed, add a little more flour. Mold into small balls. Roll in cracker crumbs and fry in deep fat. Let ingredients set in refrigerator overnight before frying.

Mrs. G. L. Nease

Cheese Spread

1 pound soft sharp cheese
½ pound blue cheese
1 tablespoon celery seed
1 teaspoon chili powder
½ cup red wine
1 tablespoon caraway seed
1 teaspoon curry powder
2 cloves garlic
4 tablespoons olive oil

Grind seeds and garlic in mortar. Mix all ingredients until you have a smooth paste. Good as a sandwich spread or for salad dressing.

Given to Betsy Gravely by The Croatan Hotel, Kill Devil Hill, N. C.

Thirst Inviter (Dip)

1 large clove garlic
1 pint sour cream
1 teaspoon dry mustard
1 tablespoon grated horseradish
2 chopped hard-cooked eggs
1 green pepper, chopped
1 tablespoon chopped parsley
2 tablespoons chili sauce

Grate garlic and blend with sour cream. Beat in the dry mustard, horseradish and eggs. Blend in parsley, green pepper and chili sauce. Allow to stand for 2 hours before serving so that the flavors become blended with the cream.

Mrs. H. E. Gilliam, Jr.

Scrambles

Mix together in large roasting pan:
1 box Cheerios
1 box Wheat Chex
2 bags pretzel sticks
1 pound pecans

Mix together:
1 teaspoon celery salt
1 teaspoon onion salt
1 teaspoon garlic salt
1 tablespoon Worcestershire Sauce

With two forks mix the two sets of ingredients well. Smooth out into pan and add 4 sticks of margarine. Cover. Bake 2 hours at 250 degrees. Remove top and continue baking for 1 hour. All during the baking, stir the mixture well, being sure the bottom layer is brought to the top. Makes about 3 gallons.

Given to Virginia Goode by Mrs. Harold Miers

Shrimp Paste

3 cans shrimp
3 packages Philadelphia Cream Cheese (small)

Season with:

- Salt
- Pepper
- Horseradish (ample portion)
- Tabasco Sauce
- Onion juice
- Worcestershire Sauce

De-vein shrimp and mash with fork. Mix all ingredients with mayonaise to a smooth paste. Chill overnight.

Mrs. H. C. Gravely

Crab Cakes

6 pounds Crab Meat
5 pounds potatoes (mash)

Season to taste with:

- Onion chopped fine
- Parsley, chopped fine
- Salt
- Pepper
- Tabasco Sauce
- Worcestershire Sauce

Form tiny fingers. Roll in egg in cracker crumbs. Fry in deep fat and serve hot. This will make 350 to 400.

Mrs. H. C. Gravely

Mushroom Roll

Cut crumbs from 1 long loaf sandwich bread. With rolling pin, roll each slice paper thin. Blend the following: 1 can cream of mushroom soup; 2 tablespoons grated onion; 1½ teaspoons Worcestershire Sauce. Spread this mixture on each slice of bread. Roll each piece as for jelly roll. Place on cookie sheet (with rolled end down), brush with melted butter and broil in oven immediately before serving.

You may prepare these 4 days in advance, store tightly wrapped in refrigerator until ready to use.

Mrs. M. Harrison Joyce

Tomato Juice Cocktail

- 1 quart tomato juice
- 1 small onion, thinly sliced
- 1 teaspoon granulated sugar
- ½ teaspoon salt
- 1 teaspoon minced parsley
- 1 bay leaf
- 1 stalk of celery, bruised
- 1 teaspoon lemon (or lime) juice
- 1 tablespoon Worcestershire sauce
- 1 teaspoon chili sauce

Combine the ingredients listed and allow to stand 15 minutes or longer. (The longer it stands, the better the flavor). Strain and serve, hot or cold. Serves 6 to 8.

This is my Mother's (Mrs. J. R. Walker) receipe and it has been successfully "company" tested many times.—Mrs. H. W. Rogerson

Shrimp Dip

- 2 small packages cream cheese
- Salt to taste
- 1/8 teaspoon red pepper
- 1/3 cup catsup
- 1 teaspoon onion juice
- ½ teaspoon Worcestershire Sauce
- 1 teaspoon horseradish
- ½ pound cooked shrimp (cut up)

Blend and serve with crackers.

Mrs. J. C. Smith

Cheese Biscuit

- ½ cup butter
- ONE ¼ cup flour (sifted)
- ½ cup cheese (American)
- Pinch of salt

Mix and roll out. Cut into small biscuit. Place a pecan on each biscuit and sprinkle with powdered sugar. Bake in hot oven until lightly brown.

Mrs. C. K. Sparrow

Ham–Cheese Dip

- 1 cup creamy cottage cheese
- 3 teaspoons horseradish
- ¼ teaspoon celery salt
- Salt and pepper to taste
- 1 2½ ounce can deviled ham
- 1 tablespoon cream
- ⅛ teaspoon Worcestershire sauce

Mash cottage cheese and ham together. Blend in horseradish, cream and seasonings. Makes approximately 1½ cups.

Miss Cricket McDonald

Puffs

Add ½ cup butter to 1 cup boiling water and 1 teaspoon salt. When butter melts, add 1 cup flour, stir until paste leaves sides of pan and forms a ball. Remove from fire, add 4 eggs, one at a time, beating well after each addition. Drop by teaspoon on greased baking sheet to form tiny puffs. Bake in 375 degree oven 20 to 25 minutes or until puffs are dry. Cool and fill with the following:

Cream together 3 small packages cream cheese, 1 small can deviled ham and mayonaise to make easy spreading consistency, —*or*—

Three small cans shrimp mashed. Add ½ teaspoon lemon juice, 1 small package cream cheese, 2 tablespoons mayonaise, dash Worcestershire Sauce, 1 teaspoon salt and cream all together.

Mrs. W. C. Beeler

Clam Dip

1 clove garlic
Few grains pepper
1 teaspoon lemon juice
½ cup minced clams
2 3-oz. packages cream cheese
1 teaspoon Worcestershire sauce
½ teaspoon salt
1 tablespoon clam broth

Rub inside of small bowl with cut clove of garlic. Blend cream cheese with seasonings. Add clams which have been drained and chopped. Add clam juice. Chill in bowl.

Miss Cricket McDonald

Garlic Olives

Pour out part of juice from pint jar of stuffed olives. Add juice of two limes and a cut clove of garlic. Close and let stand 24 hours before using.

Mrs. G. W. Olson, Jr.

Cheese Croquets

1 pound of cheese (Sharp)
2 eggs
½ cup flour
Pinch of salt and red pepper

Grate cheese and make a batter with flour and eggs, salt and pepper. Mix thoroughly with grated cheese. Make into balls and fry in deep hot fat.

Given to Mrs. H. C. Gravely by Birdie Hairston

Mock Pate De Foie Grois

½ pound liver sausage
3 ounce package cream cheese
¼ cup heavy cream
1 tablespoon melted butter
1 tablespoon Worcestershire Sauce
Salt, pepper, paprika

Remove skin from sausage. Mash with fork. Mix in cheese, cream and butter. Add seasoning.

Mrs. G. W. Olson, Jr.

Marinated Shrimp

2½ pounds green shrimp
3½ teaspoons salt
½ cup celery tops
¼ cup pickling spices
Cook in boiling water for 8 to 10 minutes; peel and de-vein.

Combine:

7 or 8 bay leaves
¾ cup white vinegar
2½ teaspoons celery seed
Dash of tabasco sauce
1¼ cup salad oil
1½ teaspoons salt
2½ tablespoons capers and juice

Mix above together, add shrimp and one pint of sliced Bermuda onions. Refrigerate for 24 hours.

Given to Mrs. Paul Toms by Mrs. J. E. Bassett

HINTS

Separate packaged chip beef by pouring boiling water over it. This takes out excess salt. Season one large package Philadelphia cream cheese with salt and pepper, onion chopped fine. Roll cream cheese into bite size and wrap in chip beef.

The same cheese mixture can be spread on wide carrot curls. Recurl and secure with toothpick. Chill and serve.

Season Philadelphia cream cheese to taste with salt and pepper. Mix with cream or mayonaise to spreading consistency. Take stuffed olives and cover with this mixture then roll each covered olive in crushed pecans. Chill and serve.

Cut crusts from a loaf of bread (very fresh). Spread each slice with mayonnaise and roll each asparagus spear in one slice; secure with toothpick and toast. Serve immediately.

Take individual vienna sausage and wrap in large cut roll (prepared roll mix) dipped in melted butter. Place on cookie sheet and allow dough to rise approximately 1½ hours. Cook in preheated oven (450 degrees) until brown. Serve hot.

Saute in 3 tablespoons butter 1 pound chopped chicken livers, ½ medium onion chopped, 3 teaspoons chopped green pepper, about 4 or 5 minutes over medium heat. Add 1 teaspoon salt and pepper to taste. Spread on small buttered toast rounds.

Wrap partially cooked bacon slices around large cooked jumbo shrimp that have been dipped in a mixture of chili sauce and horseradish. Secure with cocktail picks; broil until bacon is done. Serve hot.

Cut crusts from a loaf of bread; spread each slice with butter, then sprinkle generously with garlic salt. Cut each slice into 3 or 4 sticks and place on cookie sheet. Run in oven at 200 degrees for about 2 hours or until brittle.

"Pease Porridge Hot, Pease Porridge Cold."
-Mother Goose Rhymes.

SOUPS

Stock Foundation for Soup

To every pound of meat and cracked bone, put one quart of water, 1 teaspoon salt, ½ teaspoon pepper. Boil 1 hour for every pound. Skim when at boiling point. Strain into crocks to be used when needed.

Mrs. E. G. Penn, Jr., by Mrs. Robert Pannill

Vichyssoise

6 Leeks (if leeks not available, use green onions)
1/3 cup butter
2 cups thinly sliced potatoes
4 cups chicken stock (may use canned chicken soup)
1 cup light cream
Minced chives or parsley

Remove stem ends and green tops of leek or onion leaving about 2 inches of green part and slice. Melt butter in sauce pan, add leeks, potatoes and chicken stock, salt and pepper. Cook until tender. Force through sieve and chill. Before serving, add cream and mix well. Garnish with chopped chives or chopped parsley.

Mrs. M. J. Fogarty

Chinese Tomato Soup

1 qt. canned tomatoes
1 cup water
1 teaspoon sugar
1 teaspoon salt
1 teaspoon onion juice
1 teaspoon soy sauce
2 eggs

Stew all together for ten minutes the tomatoes, water, sugar, salt, soy sauce, and onion juice. Put through a sieve. Return to stove. Beat eggs lightly, pour into hot soup. Stir constantly until the soup is full of little yellow strings. Serve piping hot.

Mrs. R. R. Young, Jr.
Collected from Thalheimers Oriental Menu

Okra Soup

1 soup bone
4 cups cold water
4 cups okra, cut fine
2 cups tomato pulp
Salt and pepper

Allow soup bone and water to come to a boil then cook about an hour. Add fine cut okra and tomato pulp. Simmer all together for 2 hours until thick. Southern cooks suggest serving rice with this soup and sometimes corn and butter beans.

Mrs. C. Davis Haines

Vegetable Soup

The secret of good vegetable soup is long slow boiling.

Take ½ pound chuck squares, 1 large soup bone, preferably knuckle, 2 quarts of water and allow to cook slowly for 2 hours until meat is well done. Let stand overnight then next morning scrape off all grease, skin, and matter. Remove bone, all fat, and cut into small squares. Add to this stock 2 No. 303 cans of tomatoes, 2 packages frozen Fordhook butter beans, 1 package frozen kernel corn, 4 diced potatoes, ½ package frozen baby okra, 1 large onion, 1 cup chopped celery, ¼ teaspoon celery seed. Allow to cook slowly stirring occasionally for several hours. Season to taste. Serves 8 or 10.

Mrs. Robert Pannill

Chicken Soup

5 lb. foul cut up
4 quarts water
1 stalk celery (tops also)
3 teaspoons salt
3 tablespoons flour
5 medium onions
5 sprigs parsley
1 teaspoon pepper

Chop onions, celery, parsley, and add to chicken and water. Add salt and pepper as soon as boiling begins. Cook until meat falls from bones, (about 2 hours), then remove bones. Make a smooth paste of flour and 1 cup of broth and thicken soup. Steamed rice may be added if desired. Serves 8-10.

Mrs. Sam Hedgecock

Oyster Stew

1 quart milk
1 cup cream
1 quart oysters
1 tablespoon butter
1½ teaspoons salt
8 saltines crumpled
1 cup steamed diced celery
A little whole mace if desired

Heat milk, cream, butter, saltines, soft celery, and seasoning in top of double boiler. Add oysters and cook until they curl on the edges. Serves 6.

Mrs. Sam Hedgcock

Potato Soup

8 medium sized potatoes
8 medium sized onions
2 tablespoons butter
2 teaspoons salt
¼ teaspoon pepper
3 cups potato water
1 egg slightly beaten
1 cup heavy cream

Peel and dice potatoes and cook until tender. Drain and reserve 3 cups of liquid and force through ricer. Brown onions in butter and season with salt and pepper. Add onions and riced potatoes to water; then add egg and cream. Heat and stir for 3 minutes. About 6 servings.

Mrs. Jerry Chaney

Chicken Cream Soup

3 cups chicken broth
3 tablespoons rice
½ cup diced celery
2 cups hot milk

Cook celery and rice until soft. Strain and put through a strainer, add to stock. Add 2 cups of hot milk, season with salt and pepper to taste. Sprinkle chopped parsley over the top when ready to serve.

Mrs. C. Davis Haines

Iced Tomato Bouillon

2 cups beef stock
1 teaspoon salt
2 cups tomato juice
Paprika
Pepper
Whipped cream

Boil together for 15 minutes beef stock, salt, tomato juice, paprika and pepper. Serve ice cold with 1 teaspoon whipped cream in each cup. Serves 5. This recipe is delicious.

Cook Unknown

French Onion Soup

Simmer 2 cups thinly sliced onions in 2 tablespoons butter or fortified margarine until they're lightly browned. This takes about 15 minutes. Add 4 cups bouillon or consomme (make your own or use concentrated meat extract) and heat to boiling. When serving, top with rounds of dry toast and sprinkle with grated Parmesan cheese. Serves 4.

Mrs. L. W. Helms

Brunswick Stew

1 large hen 4 to 5 pounds
1 squirrel or rabbit or both
2 pounds beef
2 pounds pork
½ pound salt pork
3 quarts tomatoes
2 quarts lima beans
2 pints okra, cut in small pieces
1 quart sliced onions
2 quarts corn fresh or 3 cans whole kernel
½ pound butter rolled in flour
3 tablespoons Worcestershire sauce
1½ teaspoons chili powder
Salt and pepper to taste
6 potatoes

Cut hen, squirrel and rabbit up as for frying.

Put in large kettle with other meats, cover with cold water. Cook slowly until chicken comes off the bones, remove bones, add tomatoes, okra, butter beans and onions with salt to taste. Cook slowly until all cooked to pieces. About 1½ hours before serving time add potatoes and corn. Must be stirred often then as corn will scorch easily. Add butter rolled in flour about 10 minutes before removing from stove. Will make about 8 quarts.

Mrs. J. E. Bassett to Mrs. Paul Toms

Vichyssoise

2 tablespoons butter
2 leeks (white part only)
½ onion minced
2 cups chicken stock canned or homemade
Sprig of parsley
1 small stalk of celery
1 potato, sliced thin
Salt and pepper
Few grains of nutmeg
Few drops Worcestershire
½ cup heavy cream

Melt butter in enamel or glass saucepan, add leeks, cut fine, and onion. Cook very slowly until tender but not brown. Add stock, parsley, celery, potato, and seasonings, cook until the potato is tender. Put through very fine sieve or mix in an electric blender. Add more stock if necessary to make 2 cups. Just before serving stir in cream. If desired season delicately with Maggi's seasoning or curry powder. Chill in China or glass bowl. Serve with a delicate sprinkling of finely chopped chives. Note: For perfectly blended flavor, prepare the day before. Serves 4.

Mrs. G. W. Olson, Jr.

Oyster Stew

Combine: 2 tablespoons of flour
1½ teaspoons of salt
1/8 teaspoon of pepper
2 tablespoons of water

Blend to a paste. Stir into 1 pint of oysters and their liquor. Simmer over low heat until edges curl. Pour into 1 quart scalded milk. Remove pan from heat. Cover and let stand 15 minutes to blend. Have soup tureen and plates hot. Add half stick of butter, cut up, to tureen. Heat stew briefly to serving temperature. Dash with paprika, serve with crackers.

Mrs. Paul Turner, Jr.

Shrimp Bisque

I choose soup!

Our honeymoon in 1934 was indeed a "sentimental journey" in more ways than one, for Mike took me to his favorite places to eat along the southern coast en route to Florida. And the very first new recipe I collected was given to me in the kitchen of the Orglethorpe Club in Savannah, Georgia by a fat black-mammy with a head kerchief, straight out of the story book. It has been one of our favorites ever since!

In a meat grinder, grind coarsely, large cooked shirmps. Add an equal amount of top cream (measure by cups). Flavor with sherry, salt and pepper to taste. Stir while heating, but do not boil. Serve in large bowls.

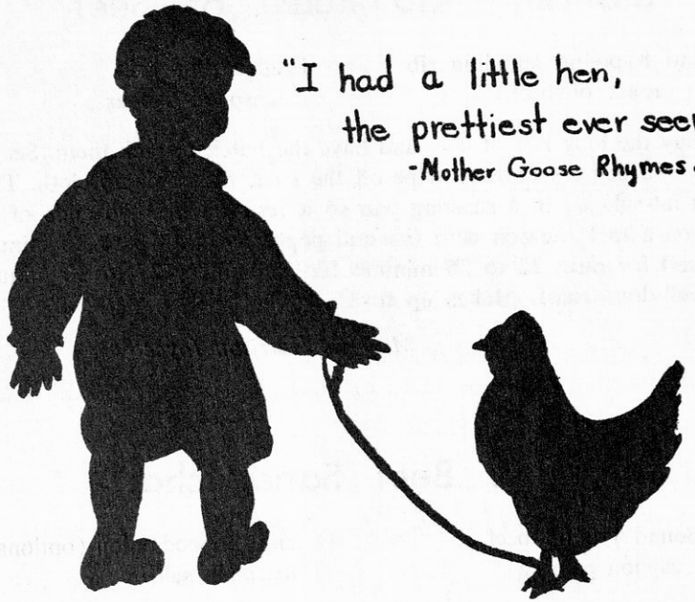
Mrs. E. A. Sale

Brunswick Stew

3 to 4 lb. chicken
2 qts. of water
salt
cook until tender and cut up.

To the broth add 1 quart tomatoes after peeling and cut up; 1 pint lima beans, 4 medium-sized Irish potatoes (cut in quarters), ¼ pound butter. When potatoes are done take out, mash up, and return to stew. About 20 to 30 minutes before taking up, add 8 medium ears of corn (cut off). Season all along as needed, with salt, little bit of sugar and red pepper.

Mrs. William F. Stone



ENTRÉES

Upside Down Hamburger Pie

1 medium onion
2 tablespoons drippings
1 pound hamburger
1 8 ounce can tomato sauce
2 tablespoons catsup
2 teaspoons chili powder
1 teaspoon salt
¼ teaspoon pepper
½ green pepper
2 cups bisquick

Chop onion fine and cook in drippings until brown; add meat, and brown thoroughly. Add tomato sauce, catsup and chili powder, salt and pepper. Cut green pepper into strips and place on bottom of 9 inch square ungreased baking pan. Pour in meat mixture. Start oven at 425 degrees and mix up biscuit mix according to package directions. Pat into a 9 inch square on slightly floured waxed paper. Flop biscuit square on top of meat mixture and ~~back~~ bake 20 to 25 minutes. Serves 4 to 6.

Mrs. John Hartley

Standing Rib Roast of Beef

7 to 8 pound standing rib roast of beef
1 tablespoon salt
¼ teaspoon pepper

Buy the long ribs of beef and have the butcher crack them. Set the oven at 300 degrees (slow). Wipe off the meat with a damp cloth. Then place it fat-side up in a roasting pan so it rests on the two ends of the ribs as on a rack. Season with salt and pepper. Roast 18 to 20 minutes per pound for rare; 22 to 25 minutes for medium or 27 to 30 minutes for a well-done roast. Makes up to 15 servings.

Mrs. M. Harrison Joyce

Ground Beef Sandwiches

1 pound ground beef
¼ teaspoon paprika
¼ cup chopped onion (optional)
1 teaspoon salt

Combine all ingredients. Spread 8 slices of bread generously with meat. Butter 8 slices of bread and place buttered side down on meat to make sandwich. Butter one side of outside of sandwich and place buttered side up in a pan and bake 10 minutes at 350 degrees. Turn sandwiches and butter other side and cook 10 minutes more. Serve hot with mustard or other garnishing.

Mrs. Jerry S. Chaney

Williamsburg Beef Steak Pie

2 small rump steaks
2 small onions, chopped
4 sprigs parsley
Salt and pepper
Flour for dredging
2 teaspoons fat

Beat rump steak with a rolling pin, cut into pieces and strew with flour. Fry in hot fat until brown; add onion, salt, pepper, and parsley. Add hot water to cover and simmer until thick. Pour into a baking dish and cover with pie crust. Bake in moderate oven (350 degrees) 35 to 40 minutes or until crust is brown. Serves 4.

Miss Betsy Gravely

Pot Roast of Beef

5 to 6 pounds rolled boneless chuck
4 medium potatoes, quartered
3 tablespoons fat, melted
1 tablespoon salt
¼ teaspoon pepper
1 cup water
¼ cup flour
8 small whole carrots
8 whole white ONIONS

Wipe the meat with a damp cloth. Dredge meat in flour. Heat fat to sizzling in a heavy skillet or Dutch oven; put in the meat and brown well on all sides. Season with salt and pepper. Add water, cover and simmer over low heat. Prepare the vegetables; after meat has simmered 3 hours, add the vegetables, with a little more water if necessary. Cover and cook 45 minutes longer. Makes up to 12 servings.

Mrs. M. Harrison Joyce

Dutch Meat Loaf

1½ pounds ground meat
1 cup fresh bread crumbs
1 onion chopped
½ can tomato sauce
1 beaten egg
¼ teaspoon pepper
1½ teaspoons salt

Mix above ingredients, form into loaf. Place in 350 degree oven. While it is starting to bake, combine the following to make "sweet-sour" sauce:

½ can tomato sauce
1 cup water
2 teaspoons vinegar
2 teaspoons mustard
2 teaspoons sugar or molasses

Pour sauce over meat loaf, bake 1½ hours, basting occasionally.

Mrs. E. A. Dudley

Beef Casserole

½ cup uncooked rice
1 can tomato soup
Seasoning
½ pound ground beef
1 can water
Worcestershire sauce

Bake 1 hour covered; ½ hour uncovered. Top with cheese or bread crumbs. Serves 4 to 6 people.

Mrs. Clarence P. Kearfott

Chipped Beef In Sour Cream

½ lb. chipped beef
2 tablespoons butter
1 pint sour cream
1 good tablespoon Parmesan Cheese
1 jar (or can) artichoke hearts
Cayenne pepper or Paprika
½ cup dry white wine

Pull chipped beef into shreds. Cover with water and parboil for a minute or two, then drain. Melt butter in frying pan over slow heat. When melted, add the sour cream and stir until all lumps have disappeared. Slice the artichoke hearts thin, then stir into cream along with a sprinkle of paprika, the wine, the parmesan cheese and the beef. Stir very well to make it smooth and flavorful. If sauce seems thin, add flour; if thick, add a little water. Keep sauce over medium heat until fully blended and piping hot. Serve over hot buttered toast with an extra sprinkle of parmesan cheese. Serves 6 people because it is very rich and a lot heartier than it sounds.

Mrs. J. C. Hooker, Jr.

Sloppy Joes

Brown 1 pound ground beef quickly
Add: ½ cup onion, chopped
½ cup celery, chopped
½ cup green pepper
Cook until tender
Add: 1 can condensed tomato soup
½ to 1 tablespoon barbecue sauce
1 tablespoon salt and a little pepper

Simmer 30 minutes and serve on hamburger rolls. Serves 6 to 8.

Mrs. R. J. Hampson

Roast Leg of Lamb

Without removing fell, season leg with salt and pepper. Place, skin side down, on rack in open roasting pan. If fat covering is very thin, lay bacon strips over cut side. Roast in moderately slow oven (300 degrees to 350 degrees) 30 to 35 minutes per pound or until meat thermometer registers 175 degrees for medium-done or 180 degrees for well done. Remove fell before serving. If desired, a clove of garlic may be inserted in leg before roasting. Serves 8 to 10.

Beef Stronganoff

2 pounds top round of beef (cut in ½ inch slices)
¼ pound mushrooms, sliced
Salt
4 tablespoons butter
1 tablespoon minced onion
2 cups sour cream
Dash of nutmeg

Ask your butcher to flatten meat for you to ¼ inch thick. Cut in strips 1 by 3 inches. Melt half the butter in heavy skillet and cook onion until golden. Turn in meat and cook through over high heat, not more than 5 minutes. Salt lightly. Pour into medium casserole and leave on very low heat. Melt remaining butter in skillet and cook mushrooms lightly. Season with a little salt and nutmeg. Add to beef. Stir in sour cream, correct seasonings and heat. DO NOT BOIL.

Mrs. W. L. Penn, Jr.

Mushroom Meat Loaf

¾ pound ground beef
¾ teaspoon salt
3 teaspoons catsup
1 small onion chopped
1 can mushrooms, sliced
1 egg slightly beaten
¾ cup bread crumbs
½ cup milk
¾ pound ground veal
⅛ teaspoon pepper
2 teaspoons chopped green pepper

Mix together, form into loaf, bake for one hour at 350 degrees.

Mrs. Paul Toms

Curried Lamb With Rice

2 pounds lean lamb breast or shoulder, cubed
1 teaspoon chopped parsley
Salt and pepper
1 teaspoon curry powder
6 whole black peppers
2 small onions, sliced
2 tablespoons fat
¼ cup flour
1 bay leaf
2 tablespoons cold water

Brown meat in hot fat. Cover with boiling water; add seasonings, onion and parsley. Cover and cook slowly 2 hours or until meat is tender. Strain stock; reserve 2 cups. Mix flour and curry powder; add cold water and blend. Stir into stock; cook until thick; add meat mixture. Serve with fluffy steamed rice. Serves 6.

Pollo Asado

(Chicken Roasted With Wine)

1 four-pound roasting chicken
1 cup dry white wine
½ cup minced onion
½ cup minced green pepper
½ tablespoon minced parsley
4 tablespoons butter
1 cup undiluted tomato soup
Salt and pepper

Prepare the chicken for roasting, and sprinkle with salt and pepper inside and out. Mix onion, green pepper, parsley and soft butter and coat inside of chicken with this mixture. Rub a little soft butter over outside of chicken and dredge with flour. Place breast down on a rack in roasting pan and roast until the flour is browned, at 400 degrees. Reduce heat to 350 degrees and put tomato soup in pan with chicken. Bake for about an hour, basting every 15 minutes with the wine. Turn the chicken on its back for the last 15 minutes of cooking and put strips of bacon over the breast. Garnish the serving platter with mounds of rice, sprinkled with chopped toasted almonds.

Mrs. R. R. Young, Jr.

From a recipe on Thalhimers Bon Voyage Caribbean Menu

Texas Hash

2 cups sliced onions
3 tablespoons fat
1 No. 2 can tomatoes (2½ cups)
1 teaspoon salt
¾ cup chopped green pepper
1 pound ground beef
½ cup uncooked rice
½ teaspoon chili powder

Cook onions and green pepper slowly in fat until onions are brown. Add remaining ingredients. Pour into greased casserole. Bake in moderate oven (350 degrees) for about 1 hour. Serves 6.

Mrs. J. Van Sheetz

Italian Casserole

1½ pounds ground beef—fry in bacon grease with
1 large onion and 1 clove garlic
2 packages noodles cooked in salt water
1 can tomatoes
1 can cream corn (size 2½)
1 can ripe olives cut up
Salt and pepper to taste

Mix, cover with grated cheese. Cook at 350 degrees for 30 to 35 minutes.

Spanish Chicken and Rice

4 pounds approximately of chicken—cut in pieces
2 tablespoons olive or salad oil
¼ cup chopped onion
1 clove garlic—minced
¼ cup green pepper—chopped
3½ cups boiling water
2 teaspoons salt
¼ teaspoon pepper
1 teaspoon paprika
¼ teaspoon dried basil
1 cup uncooked white rice
¼ cup pimiento—cut in strips
1 cup peas—fresh cooked or canned

Singe and remove pinfeathers from fowl. Wash and dry. Heat olive or salad oil in large heavy kettle (4 to 5 quarts). Add onion, garlic and green pepper. Cook about 5 minutes. Add chicken, water, salt, pepper, paprika and basil. Cover and cook over low heat for 1½ hours. Add rice and continue to cook over low heat for 20 minutes, stirring once or twice. Add pimiento and peas; heat for 5 minutes. Makes 6 to 8 servings.

Mrs. John Hartley

Broiled Squab Chicken

2½ pound broiler
Wild rice, cooked
½ clove garlic
1 can chopped mushrooms
½ cup chopped parsley
1 quart brown sauce
Orange slice
Maraschino cherries

Bone broiler and stuff with wild rice. Mince garlic then add mushrooms, parsley, and brown sauce. Cover squab with this mixture and bake in hot oven for 25 minutes. Garnish with orange slice and cherries before serving.

Dinner Lamb Chops

6 thick lamb chops
Salt and pepper
1 green pepper, cut in rings
1 large onion, sliced
1 lemon, sliced
2 cups tomato juice

Brown chops in hot fat; season. Place in baking pan; top each with green-pepper ring, onion slice and lemon slice. Pour over tomato juice. Cover and cook slowly or bake in moderately slow oven (300 degrees to 350 degrees) 1½ hours. Serves 6.

Meat Loaf

1 pound ground beef
2 cups bread crumbs
1 cup chopped onions
½ cup chopped bell pepper
2 tablespoons horseradish
1 teaspoon dry mustard
¼ cup milk
¼ cup catsup

Toss all ingredients together lightly. Slightly mold in pans. Cover with bacon strips or ½ cup catsup. Cook at 400 degrees in oven for 40 minutes.

Mrs. S. W. Adams

Meat Loaf

2 pounds ground beef
1 onion, chopped fine
1 bell pepper, medium size, chopped fine
1 large potato, chopped fine
1 No. 2 can tomatoes
2 slices fat bacon

Mix together thoroughly. Make into oval-shaped cake in 9" pan. Top with two slices of fat bacon. Bake at 350 degrees.

Mrs. Fred Robbins

Meat Loaf Deluxe

Stuffing:

1 cup ripe olives
1 tablespoon margarine
2 cups soft bread crumbs
1 teaspoon salt
¼ cup chopped onions
¼ cup sliced celery
¼ teaspoon sage
¼ teaspoon pepper
2 teaspoons hot water

Cut olives from pit. Saute onion in margarine until tender. Add celery, bread crumbs, olives, seasonings and hot water. Mix lightly but well.

Meat loaf:

1 egg
½ cup dry bread crumbs
½ teaspoon dry mustard
1½ pounds hamburger
½ cup milk
1½ teaspoons salt
¼ teaspoon pepper

Beat egg and blend milk, crumbs, and seasonings. Add ground beef and mix well. On a shallow, greased baking dish, place half the meat mixture and pat into shape. Add stuffing and top with remainder of the meat. Shape into loaf. Bake in a moderate oven, 325 degrees, for about an hour.

Mrs. L. W. Helms

Pork Chops With Orange Glaze

4 loin pork chops
Salt and Pepper
Paprika
2 teaspoons water

Sauce:

5 teaspoons granulated sugar
1½ teaspoons cornstarch
¼ teaspoon salt
¼ teaspoon cinnamon
10 whole cloves
2 teaspoons grated orange rind
½ cup orange juice
4 orange slices

Use 1 inch thick cut chops from center of loin with T-shaped bone and small piece of tender loin. Trim fat and heat slowly in skillet until forms coating. Sprinkle generously both side of chops with salt and pepper and paprika. Remove fat, brown chops well on both sides over medium heat (takes 15 to 20 minutes). Pour off fat as it accumulates. Then turn heat to low, add 2 teaspoons water, cover skillet tightly. Cook pork chops until all pink disappears — 45 minutes to 1 hour—, or until so tender they cut easily with a fork. Turn several times as they cook to keep moist and brown. Combine rest of ingredients and cook, stirring until thickened and clear. Add 4 orange slices in halves, cover pan, remove from heat.

Mrs. Morgan M. Hoover

Broiled Lamb Chops

Have loin, rib or shoulder chops cut ¾ to 1-inch thick. Preheat broiler. Place chops on broiler rack 2 inches below heat. When brown, season with salt and pepper; turn and brown other side; allow total of 12 to 15 minutes for chops 1-inch thick.

Stuffed Peppers

2 cups of ground meat of your choice
½ cup onion chopped fine
2 large tomatoes
1 cup bread crumbs
Salt to taste
1 tablespoon melted butter (or more)
1 mashed potato (large)

Scald peppers before stuffing. Place a half slice of bacon on each pepper. Bake about one-half hour in a deep pan with a little water in bottom of pan.

Mrs. F. V. Woodson

Baked Stuffed Pork Chops

Have your butcher to cut lean loin pork chops about ¾ inch thick. Have him to slit a pocket in each chop. Fill the pocket with your favorite bread crumb dressing - - - about 2 teaspoons to each chop.

Secure the pocket opening with tooth picks. Brown the chops quickly in hot fat. Salt the chops and place in a baking dish. On each chop place 1 teaspoon catsup mixed with ½ teaspoon Worcestershire sauce. Cover and bake in 350 degree oven for 1 hour. (Above is for 4 pork chops).

One can mushroom soup diluted with ½ cup water may be used instead of the catsup mix. Frying size chicken, spareribs, round steak, or veal chops may be substituted for pork chops.

Virginia Goode

Pork Chop Casserole

4 or 5 pork chops, cut ½ inch thick
1 can cream of mushroom soup

Brown chops and season. Place the browned pork chops in a casserole and pour soup over the chops. Place in oven 375 degrees and cook 40 minutes.

Mrs. R. O. Minter, Jr.

Dutch Oven Roast

3 to 4 pound top round beef
3 teaspoons beef fat
1 onion, sliced
2 small chopped carrots
1 medium stalk celery
1 chopped stalk leek
1 bay leaf
3 teaspoons flour
½ cup tomato paste
½ glass red wine
1½ qts. hot water, or soup stock
3 cloves
Pepper and salt to taste

Heat beef fat in dutch oven until hot. Add beef. Brown beef on all sides. Remove from pan. Brown onion in beef fat before adding other vegetables to be browned. Stir flour and tomato paste into mixture slowly. Pour wine and water (or stock) into Dutch oven. Boil a few minutes; then return meat to pan. Add seasonings. Cook slowly 2 to 2½ hours.

Veal Scallopini

1 pound veal steak
Salt and pepper
Flour
1 cup broth (or 1 cup water and 1 bouillon cube)
1/3 cup dry white wine
¼ teaspoon thyme
1 medium green pepper
4 tablespoons oil
1 clove garlic minced
½ small onion minced
½ cup tomato sauce
2 tablespoons parsley minced

Cut veal into small pieces. Flatten pieces of veal with mallet, season with salt and pepper and roll in flour. Heat oil in skillet and brown meat slowly on both sides. Brown garlic and onion (lightly). Add stock and wine and tomato sauce. Cook 10 minutes. Add thyme and parsley and then return meat to skillet. Cover and simmer ½ hour or until tender. If sauce cooks down, add more stock. About 20 minutes before serving time, add green pepper cut into pieces.

Serve with parsley, spaghetti or rice.

Mrs. John Hartley

Ham Loaf

2/3 pound ground smoked ham
1 1/3 pounds ground pork
1 cup dry bread crumbs
2 beaten eggs
1 cup milk
¼ teaspoon pepper

Combine meats, crumbs, pepper, eggs and milk. Mix thoroughly. Place in loaf pan. Bake in moderate oven (350 degrees for 1 hour). Trim with row of pineapple half slices. Serves 6 to 8.

Broiled Sweetbreads Virginie

Parboil 1½ pounds sweetbreads until white. Chill in cold water. Split sweetbreads, brush with butter, salt and pepper, and broil in slow oven until ¾ done. Place them in a saute' pan with 4 teaspoons more butter and finish cooking in oven. Meanwhile heat slices of ham in the broiler and saute 1 cup medium sized mushrooms over slow heat. Place the ham on a slice of toast, cover with sweetbreads and mushrooms. Top with a sauce made of the butter used to cook the sweetbreads and mushrooms, blended with 3 teaspoons lemon juice and freshly chopped parsley.

Mrs. M. Harrison Joyce

Roast Pork, Loin or Rib

Select a loin or rib pork roast. Have backbone loosened from ribs at the market so that carving will be easy. Season with salt and pepper; place in open roasting pan with fat side up. Roast in moderate slow oven (300 degrees to 350 degrees) allowing 30 to 35 minutes per pound or until meat thermometer registers 185 degrees. Do not add water and do not cover. Remove backbone in the kitchen when the roast is done. Finish carving at the table by cutting down between ribs. If pork roast is boned and rolled, add 10 to 15 minutes per pound to cooking time.

Mrs. M. Harrison Joyce

Ham Puff

⅛ cup margarine
¾ cup milk
1 cup ground, cooked ham
2½ tablespoons enriched flour
2 slightly beaten egg yolks
2 stiffly beaten egg whites

Melt butter; add flour and blend. Gradually add milk and cook over low heat until thick, stirring constantly. Gradually add to the egg yolks. Stir in ham. Fold in egg whites. Pour in greased casserole. Bake in moderately hot oven (350 degrees) 35 to 40 minutes or until golden brown on top. Serves 3 to 4.

This has been husband-tested and approved.
Mrs. Irving M. Groves, Jr.

Ranch Steak Sandwiches

¾ cup salad oil
½ teaspoon dry mustard
¾ teaspoon salt
¼ cup fresh, frozen or canned lemon juice
¼ teaspoon Worcestershire Sauce
6 cubed steaks
6 slices Bermurda onions
½ cup catsup
1 mashed clove garlic
¼ teaspoon pepper
6 hamburger buns
Butter

Early in day, combine salad oil with next 7 ingredients. Pour over steaks in shallow pans. Cover and refrigerate.

At serving time, grill steaks and onion slices, turning and brushing with leftover sauce, until brown (about 2 minutes per side.)

Toast buns, then butter. Place grilled steaks and onion slices between buns. Serve immediately. Makes 6 sandwiches.

Mrs. G. L. Nease

Corned Beef and Cabbage

3½ pound brisket of corned beef
2 onions
2 carrots
celery leaves
1 head cabbage
bacon rind or small ham bone
2 teaspoons salt
½ teaspoon pepper
4 teaspons butter

, Simmer beef for 3 hours in water to which you add 1 onion, carrots, and celery leaves. Meanwhile boil cabbage in water with bacon rind or ham bone, 1 onion, and salt and pepper. Cook until soft, about 20 minutes, and drain.

Brown butter and pour over cabbage when ready to serve. Serve with the corned beef. Makes 4 or 5 servings.

Ham or Canadian Bacon Sauce

1½ cups brown sugar
1 tablespoon dry mustard
½ cup water
½ cup vinegar

Mix and boil until sauce begins to thicken. Pour over thick slices of ham or Canadian bacon or cook over 10 pound ham in a 300 degree oven for 1 hour to 3 pounds.

This is my Mother's recipe.

Mrs. J. Clyde Hooker, Jr.

Creamed Sweet Breads

Boil Sweet Breads in water for ten minutes. Take from water and remove membrane Make a rich cream sauce, season with curry powder, salt and pepper. Put Sweet Breads in the sauce and heat.

Mrs. F. V. Woodson

French Fried Liver Strips

1 pound calves liver, sliced ⅜ inch thick
Dash of pepper
¼ cup enriched flour
1 teaspoon salt

Cut liver in strips ⅜ to ½" wide. Combine flour, salt and pepper in paper sack. Add liver strips, a few at a time and shake gently to coat liver thoroughly. Fry in deep, hot fat (360 degrees) until browned. Drain on paper towels. Serve with chili sauce. Makes 5 servings.

Chicken Wiggle

1 hen
5 onions
1 bunch celery
1 Bell pepper
1 pimiento
2 cans tomato paste
3 nine ounce packages of spaghetti

Cook the hen. Remove grease from hen stock then cook the onions, pepper, celery (diced) in enough chicken stock to cover it. When tender, add chicken which has been cut up in fairly large pieces, then tomato paste. Cook spaghetti in boiling salted water, add some of stock to give more flavor. Drain spaghetti, add to other mixture. Add enough stock to make right consistency. The chicken and spaghetti are added last so they won't get cooked to pieces.

Add chopped pimiento and mushrooms if desired.

Good served with green salad, potato chips, French bread, pie for dessert. Serves 14.

Mrs. Katherine T. Rowe

Chicken Pie

Boil a 5 pound hen until tender, and the meat will slip from the bones. Cut in medium size pieces. Line a deep pudding dish with a rich pie crust—rolled a triffle thicker than for ordinary use. Lay the chicken in the dish. Thicken and season the stock, boiling the stock down if there is too much. Pour over chicken and cover with a top crust — leaving a round hole in the middle to allow steam to escape. Bake in a slow oven.

I use a little seasoned dressing if I have stale bread, to help thicken stock. Also add a few hard boiled sliced eggs. Dot with butter if chicken stock is not rich.

Mrs. W. N. Ruffin

Guinea Hens

Rub guinea with butter, add salt to taste, then add 2 cups sherry wine and two cups of water, cook in oven 325 degrees until guinea is tender, basting every 15 or 20 minutes. (If guinea is old it will take longer to cook.) When done take guinea up, add two or three tablespoons of flour to liquid; this makes a good sauce to serve with guinea.

Virginia DeShazo

To Roast Partridges, Pheasants, Quail or Grouse

Carefully cut out all the shot, wash thoroughly but quickly, using soda in the water; rinse again, and dry with a clean cloth. Stuff them and sew them up. Skewer the legs and wings to the body, butter the breast, place them in the oven, and baste with butter and water before taking up, having seasoned them with salt and pepper. Make a gravy of the drippings thickened with browned flour.

These are all very fine broiled, first splitting down the back, placing on the broiler the inside down, cover with a baking tin, and broil slowly at first. Serve with cream gravy.

Mrs. M. Harrison Joyce

Dove Pie

(Using 12 Doves)

Cook doves separately until tender—season with salt and pepper—¾ cup butter.

Thicken broth—not too heavy.

Make pie crust dough and line deep baking dish with the dough.

Place Doves in lined deep baking dish—pour the gravy over them—adding more butter—salt—pepper.

Top the baking dish with pie crust dough.

In the middle of the top of the pie crust cut four slits so that it can steam freely.

Cook at 400 degrees or 450 degrees until crust is a nice brown on top.

America Penn—Given to Mrs. R. R. Young

Roasted Hen

Rub entire surface with salt and pepper to taste. Spread breast and legs (place breast side up in roaster) with 3 tablespoons butter creamed with 2 tablespoons flour. Cover bottom of roaster with water and cover tightly. Roast at 450 degrees for first 15 minutes. Reduce heat to 325 degrees, basting every 15-20 minutes with liquid in pan. Uncover last 15-20 minutes to allow skin to brown. Allow a 4-5 pound hen to bake 35-40 minutes per pound at 325 degrees.

Given to Mrs. P. B. Toms by Mrs. J. A. Prillaman

Chicken Croquettes

1 six-pound hen—cook tender, take off the bones and grind (do not use skins)
1 pint fresh milk
1 small onion (cut up)
1 lemon rind

Heat this but do not let come to boil.

Have ready:
2 tablespoons of flour
2 tablespoons of corn starch
½ pound butter

(This can be heated and mixed together but not boiled)

Pour the milk through a strainer (so the lemon rind and onion will not be in it) into the larger sauce pan with the flour, corn starch and butter. As this heats, pour in two raw eggs (beaten), the juice from the lemon, some celery seed, parsley, etc., all together—stir constantly until it thickens a little and pour over the ground chicken—mix thoroughly adding salt and pepper.

Put in cool place until you can make individual croquettes.

M. H. S. Whittle

Barbecued Chicken

3½ pound chicken
½ cup vinegar
¼ cup butter (or less if preferred)
1 teaspoon Worcestershire sauce
¾ teaspoon salt
¼ teaspoon paprika
1 cup catsup
Few drops tabasco sauce

Cook chicken in covered roaster until almost tender. (Cook in oven). Drain. Mix sauce and pour over chicken. Continue cooking about 30 minutes, basting occasionally. Temperature should be about 350 degrees. Uncover when you add the sauce.

Mrs. R. C. Myers

To Cook A Smithfield Ham

Wash ham in hot water with stiff brush. Put in boiler of water large enough for ham to float. When it gets to boiling point turn flame low, so it won't even bubble. Cook until bone on large end leaves ham (about one inch). Leave it in the water to cool. When cool, skin and trim off some of the fat. Put in hot oven so it will brown in ten minutes.

Miss Betsy Gravely

Sliced Breast of Turkey

4 good thick slices of turkey breast (or chicken)
1 pint milk
4 ounces butter
2 tablespoons flour
½ teaspoon salt
½ teaspoon dry mustard
Pepper
Dash of Worcestershire Sauce
2 ounce American cheese
1 egg yolk

Boil milk and add melted butter, flour, salt, mustard, pepper and Worcestershire and cheese.

Simmer 5 minutes, stir in egg yolk before removing from fire. Put sauce in double boiler over hot water until ready to use. On broiler pan that comes with stove place 3 stalks of cooked broccoli under slice of turkey, cover with cheese sauce. Sprinkle generously with grated cheese. Run pan (when ready to serve) under broiler until brown and bubbly. Serves 4.

Mrs. M. J. Fogarty

Quail and Dove

6 birds
1 stick of butter
1 cup water
1 ounce lemon juice

Melt and heat butter in skillet. Brown salted birds in the hot butter. Over the browned birds pour lemon juice and water. Turn heat to low and cook approximately 45 minutes with lid on skillet. Remove birds from skillet and prepare gravy from the liquid remaining. When serving, pour gravy over the birds. I make my gravy 2 TABLE teaspoons flour to each cup liquid. Use the liquid in your skillet and supplement water for the remaining amount in the number of cups desired. I usually make 1½-2 cups for each six birds.

Mrs. J. R. Walker by Mrs. John Epperly

Carolyn's Cream Chicken

1 hen
1 pint milk
2 tablespoons flour
4 hard boiled eggs, chopped
1 teacup chicken broth
1 can sliced mushrooms
½ can pimientos
½ stick butter
½ cup sherry
Salt, pepper to taste

Use double boiler. Cook hen until tender. Cut up. Scald milk, add thickening, butter and seasonings. Add mushrooms, pimiento, chicken, broth and eggs. Add sherry at the last minute.

Mrs. S. W. Adams

Chicken or Turkey Loaf

1 cup soft bread crumbs
2 cups milk
2 eggs, beaten
½ teaspoon salt
¼ teaspoon paprika
3 cups diced chicken
½ cup green peas
¼ cup pimientos

Mix in order, pour in greased loaf pan and bake in moderate 350 degree oven until set. About 40 minutes.

Sauce:
2 tablespoons butter
2½ tablespoons flour
1 tablespoon minced onion
1 cup stock
¼ cup mushrooms

Brown onion in fat. Add flour, stock and mushrooms. Cook until thickened and served over loaf.

Given to Virginia Goode by Mrs. John D. Richmond

Fried Chicken

1 frying chicken
½ cup all-purpose flour
⅛ teaspoon poultry seasoning
½ teaspoon paprika
½ teaspoon salt
⅛ teaspoon pepper

Lard, vegetable shortening or cooking oil for frying.

Wash chicken, drain and dry well. Combine flour, paprika, salt, poultry seasoning and pepper in paper bag, a few pieces at a time to coat lightly with seasond flour. Heat melted fat 3 inchs deep in deep heavy skillet. Place chicken into hot fat. Fry, turning once or twice, 15 to 20 minutes or until golden brown and tender when pierced with fork.

Milk Gravy

4 tablespoons meat drippings
3 teaspoons flour
¾ teaspoon salt
Few grains pepper, if desired
1½ cups milk

Heat the driping until hot, and add the flour, stirring constantly, allowing the flour to brown. Add slowly, stirring at the same time, the milk. Add salt and pepper. Reduce heat and let the gravy simmer for 10 minutes or more. If gravy is too thick, add more milk.

Miss Virginia Goode

Pressed Chicken

2 5-pound hens
4 chopped hard boiled eggs
¼ pound chopped almonds
Juice of 1 lemon
4 tablespoons gelatin
1 small jar stuffed olives (chopped)
4 tablespoons chopped green pepper
Salt, pepper and cayenne to taste
1½ cups chopped celery
1 quart stock
Several pieces celery
1 small chopped onion

Boil hens in water (covered) until meat falls off bone with several pieces of celery and the onion. Boil stock down, skimming off fat, until it makes one quart of stock. Soak gelatin in ¾ cup of cool water, and add to stock. Stir and add lemon juice. Cut chicken coarsely, removing skin and gristle. Mix all ingredients and chill in refrigerator in molds. Slice and serve with mayonnaise and lettuce. Serves approximately 12.

Given to Mrs. P. B. Toms by Mrs. J. A. Prillaman

Chicken–Broccoli Casserole

6 chicken breasts (1½ per person)
5 teaspoons sherry
2 packages frozen broccoli
Cheese sauce

Simmer chicken 1 hour on top of stove. Let cook and tear into thin sheets. Cook broccoli. Lay in greased casserole in strips; salt, pour sherry over it, then cheese sauce. Sprinkle top with cracker crumbs and paprika. Bake in oven 350 degrees one half hour. Serves 4.

Mrs. Brooks Leavitt

Dressing For Fowl

Make a dressing of about 3 cups cornbread and 1 cup stale or toasted white bread broken up fine. Add 1 large onion, chopped fine, ½ stick butter, 1 apple chopped fine, 1 teaspoon fresh sage, salt and pepper to taste. Add broth from hen and mash with spoon until all bread is well broken up and mixture is of a soft consistency. Put in shallow cake or pie pan and cook at 350 degrees until brown.

Mrs. G. Louis Jones

Turketti

1¼ cups raw spaghetti (2 inch pieces)
¼ green pepper
¼ cup turkey broth or water
½ teaspoon salt
2 cups grated sharp Cheddar cheese
2 cups cut-up cooked turkey or chicken
¼ cup diced pimiento
½ peeled onion (diced)
1 can cream of mushroom soup, undiluted
Dash of red pepper

Cook spaghetti as usual. Mix all ingredients in a large casserole together, retaining enough of the grated cheese to cover the top. Bake in a 350 degree oven until hot and bubbly (about 45 minutes). This recipe may be prepared the day before and kept in the ice box until time to use.

Mrs. M. H. MacBryde

Old Southern Bread Crumb Stuffing

1 cup corn bread crumbs
2 cups biscuit crumbs
Crumble when cold
¼ cup butter
Salt and pepper to taste
4 pieces celery
1 small onion
1 level teaspoon powdered sage
1 egg

Add enough stock to make a soft mixture of desired consistency. Bake in a pan to cut in squares at 350 degrees for approximately ¾ hour.

Given to Mrs. P. B. Toms by Mrs. J. A. Prillaman

Cream Giblet Gravy

Washed giblets
Chicken back and neck
2 teaspoons flour
1 cup evaporated milk
1½ cups water
1 small onion, sliced
2 tablespoons cold water

Combine giblets (except liver), back, neck, water and onion in medium saucepan; simmer covered about 1 hour or until tender. Add liver about 20 minutes before end of cooking time. Remove giblets and chicken pieces; cool; dice giblets and any small pieces of chicken meat; reserve. Strain broth, adding water, if needed to make 1 cup. Return stock to saucepan; stir in flour smoothed to a paste in cold water (or use 2 tablespoons leftover seasoned flour from chicken). Cook, stirring constantly, until gravy thickens and boils 1 minute; stir in evaporated milk and reserved chopped giblets and chicken; season to taste with salt and pepper.

Barbecued Pork Chops or Spareribs

1 pound Pork chops or spareribs
2 onions, sliced
2 tablespoons vinegar
2 tablespoons Worcestershire sauce
1 tablespoon salt
1 teaspoon paprika
½ teaspoon red pepper
½ teaspoon black pepper
1 teaspoon chili powder
¾ cup catsup
¾ cup water

Sprinkle meat with salt and pepper. Place in roaster. Cover with onions. Combine remaining ingredients and pour over meat. Cover and bake at 350 degrees for 1½ hours. Baste. Remove cover and let brown for last 15 minutes.

Mrs. G. W. Wampler

Mexican Chop Suey

1 pound ground round steak
1 large onion, chopped
¾ cups rice
2 cups tomatoes
1 teaspoon salt
2 tablespoons fat
1 large pepper, chopped
1 cup celery, chopped
1 can mushrooms and juice

Brown steak in fat, add remaining ingredients and cover tightly. Cook on high heat until steaming. Reduce heat to low and cook for one hour.

Mrs. Paul Toms

Boneless Baked Shad

This method softens or dissolves the many bones of shad by slow cooking in moist heat. Clean the fish and stuff it with a bread stuffing or roe from the shad. Fasten the opening. Lay the shad on a rack in a roasting pan and pour in a little water. The water should not quite come up to the shad. Lay several pieces of salt pork on top of the fish. Put a bay leaf and a slice of lemon in the water. Salt and pepper to taste. Cover and bake slowly—275 degrees of 300 degrees oven. Baste frequently. Remove cover 15 minutes before cooking time is up and allow to brown. Cook 5½ hrs.

Mrs. C. Kavanaugh Sparrow

This is from The Richmond Times Dispatch Dorothy Robertson's "Fun With Food"

Seafood Casserole

3 cups seafood (shrimp crab-meat and lobster cut in small pieces)
2 cups medium white sauce
1 drop tabasco sauce
¼ teaspoon pepper
¼ cup chopped mushroms
2 tablespoons minced parsley
Or ½ teaspoon sage
3 tablespoons sherry wine
¼ teaspoon salt
¼ cup finely minced onions
¼ cup finely minced green peppers
1 teaspoon dried parsley
½ teaspoon tarragon
¼ pound grated cheese

Mix all seafood with other ingredients. Cook gently until tender. Add to white sauce and sherry wine and cheese. Bake until hot thoroughly and brown.

Pedge Arnold

Broiled Tomatoes and Bacon Wrapped Oysters

Partially cooked bacon
Sliced tomatoes
Oysters

Cover cookie sheet with aluminum foil, turning it up ½ inch around edges. Put sliced tomatoes at one end of cookie sheet. At other end put oyster wrapped in partially cooked bacon held together with tooth picks. Broil. Remove when tops are crisp and turn tomatoes and oysters and brown other side.

Mrs. Cary J. Randolph

Deviled Crab

(*For Shell or Casserole*)

4 cups crab meat (claw)
3 thick slices white bread (crust removed)
1½ tablespoons grated onion
Dash of pepper
1 teaspoon dry mustard
1 green pepper, finely cut
1 cup milk
¼ pound butter
3 large tablespoons chopped parsley
¾ teaspoon salt (or to taste)
Dash of tabasco sauce
3 tablespoons Worcestershire sauce
1 pimiento cut finely

Cook all ingredients except crab meat 10 minutes, stirring. Add crab. Cook 5 minutes. Fill shells (6 for this recipe) or casserole. Sprinkle bread crumbs over top and brown in hot oven.

Given to Mrs. M. Harrison Joyce by Mrs. David G. Bradstock

Baked Clams

28 salted crackers, crushed
1/3 cup melted butter
4 eggs separated and beaten
Pepper and salt to taste
2 cups milk
2 cans minced razor-blade clams (7-ounce cans)
A small amount of minced onion

Put milk over crackers and allow to stand 20 minutes. Add melted butter, clams and liquid, well beaten eggs, and minced onion. Pour in greased casserole and bake nearly one hour in a 300-325 degree oven. (One half this recipe serves 2 to 4 people).

Mrs. J. W. Clark

Salmon Loaf

1 can salmon, mashed fine
2 tablespoons catsup
3 tablespoons mayonaise
5 or 6 pickles, chopped fine
1 envelope gelatine dissolved in ½ cup sweet milk
3 tablespoons vinegar
2 hard boiled eggs
Salt and pepper

Mix all ingredients together and place in loaf pan. ~~Bake in moderate oven.~~ Refrigerate.

Margaret Scott Hooker

Shrimp and Rice Au Gratin

1½ teaspoons butter
1½ cups milk
½ teaspoon salt
Dash of paprika
1 cup cooked rice
1 tablespoon flour
½ pound American cheese (small cut pieces)
1 teaspoon curry powder
1 cup cooked shrimp
1 cup fine soft bread and crumbs

Melt butter and add flour, blending well. Add milk gradually and cook until thickened. Add ½ of the cheese and the seasonings; cook until cheese is melted, stirring constantly. Clean the shrimp and break in half. Mix with rice and sauce. Place in buttered pan with remaining cheese. Bake in moderate oven (350 degrees) 15 minutes or until crumbs are browned and cheese melted. Serves 6.

Betsy Gravely

Lemon–Buttered Halibut

2 pounds halibut steak, 1 inch thick
2 tablespoons lemon juice
1 teaspoon grated onion
¼ cup melted butter or margarine or salad oil

Heat oven to 350 degrees. Cut fish into serving-size pieces. Sprinkle both sides with salt and pepper. Combine lemon juice, onion, butter. Dip fish in butter mixture. Place on greased bake-and-serve platter. Pour rest of butter mixture over fish. Bake 25 to 30 minutes or until easily flaked with fork but still moist. Sprinkle with paprika. Serves 4.

Mrs. M. Harrison Joyce

Shrimp Creole

3 tablespoons bacon fat
3 medium onions—slicd thin
9 stalks celery, chopped coarsely
1 cup green pepper
2 tablespoons flour
1 teaspoon garlic salt
1 teaspoon choppd parsley
2½ cups rice
2 cups tomatoes
2 tablespoons vinegar
1½ teaspoons sugar
2 pounds green shrimp (shucked)
1 teaspoon creole herb blend

Cook onions. celery, pepper in fat until tender. Remove from stove. Add flour, seasonings, tomatoes, and cook slowly about 30 minutes. Add green shrimp and cook until all have turned pink. Last add parsley. Serve with hot rice. This sauce is just as good made the day before serving, omitting the shrimp until ready to serve. Serves. 6.

Mrs. R. C. Myers

New Orleans Shrimp Creole

4 tablespoons fat
½ cup chopped green peppers
1 can tomatoes
Salt and pepper to taste
3 tablespoons tomato paste
½ cup chopped onion
½ cup chopped celery
3 cups cooked shrimp
1 teaspoon sugar

Melt fat. Add onions, pepper, celery. Cook 10 minutes. Add tomatoes, sugar and tomato paste. Simmer 30 to 45 minutes. Add salt and pepper. Add shrimp. Serve hot on boiled rice. Serves 6 to 8.

Mrs. S. C. Finney

Boiled Fresh Lobster

Thrust lobsters, head first, into boiling salted water (3 tablespoons salt to 3 quarts water). Cover; boil 5 minutes for first pound and 3 minutes for each additional pound, basing calculations on weight of largest lobster. Some people cook them longer—as much as 20 minutes. (When handling live lobster, always pick it up by body, with claws away from you, so it can't nip you). If you wish, add to boiling water, with salt, a few peppercorns, onion slices, bay leaf, celery tops, sprig parsley and some lemon or vingar.

IF SERVED HOT: When lobsters are done, remove from water; place on back (shell side); then with sharp knife or kitchen scissors, split from head to tail. Spread open; remove dark vein and little sac attached to it at back of head. Do not remove green liver and coral if any—they're delicious. Crack large claws.

For each person, serve 1 or 2 halves, piping hot, with cut sides up. Garnish with lemon wedges, parsley. Serve small side dishes of melted butter. Pass nutcrackers. NOTE: The green liver is good seasoned and served in lettuce cups. Coral looks pretty sprinkled on melted butter.

IF SERVED COLD: Boil lobsters. Chill in refrigerator; then prepare for serving as above. Substitute mayonaise, horseradish sauce or tartar sauce for butter.

Mrs. M. Harrison Joyce

Tuna Noodle Dish

1 package noodles
1 can tuna fish
1 can mushroom soup
Cheese
Salt and pepper
1 can (or less) asparagus

Cook noodles. Melt cheese in mushroom soup (without thinning). Add tuna fish, salt and pepper. Add this mixture with asparagus to noodles. Thin to desired consistency with asparagus juice. Bake in greased casserole. Serves 4.

Mrs. J. W. Clark

Jehossee Plantation Fried Shrimp

1 pound shrimp
2 egg whites, beaten
Salt and pepper
Cracker crumbs

Peel shrimp raw and leave tails on. Spread tails with a rolling pin. Salt and pepper shrimp, dip in egg whites, then cracker crumbs, then in egg whites again. Fry in deep fat until brown. Serves 4.

Margaret Scott Hooker

Lobster–Shrimp Casserole

Cut two medium size cooked lobster tails into small chunks. Mix with 1 pound of cooked shrimp and 1 medium size can of whole button mushrooms (drained). Melt in sauce pan 1 stick of butter or oleomargarine. Add 3 tablespoons of flour. Mix well, add 1½ cups of milk and stir over low heat until thickened. Add dash of red pepper, ½ teaspoon of salt, 1 tablespoon cooking sherry, ½ cup of grated sharp cheese.

Pour cream sauce over lobster and shrimp in casserole. Sprinkle light layer of cracker crumbs over top and bake in moderate oven for 20 minutes. Serve in patty shells or on wedges of toast.

Mrs. Frank Lacy

Sauted Frogs' Legs

Soak frog legs in cold running water until they are rosy white. Dip in mixture of eggs and milk before rolling in seasoned flour. Fry in very hot butter or wesson oil. Cook fast enough that they turn brown as they cook. Dry in towel and arrange on a hot plate. Sprinkle chopped parsley and lemon juice on the frog legs. Brown 2 tablespoons butter, add very little minced garlic, or garlic salt. Pour over legs and serve immediately.

Mrs. M. Harrison Joyce

Imperial Crab

1 pound cooked crab meat
⅛ teaspoon pepper
1 tablespoon Capers
½ cup dry bread crumbs
½ teaspoon salt
½ cup mayonaise
Paprika

Combine crab meat, seasonings, mayonaise and capers. Heap in greased crab shells. Sprinkle with crumbs and paprika. Bake in moderate oven 350 degrees for 25 minutes. Makes 6 servings.

Given to Mrs. J. Coates Carter by Mrs. W. C. Ham (Virginia Ham)

Cherry Sauce

1 can red cherries (put in pan, let come to boil)
Add: 1 cup sugar (let boil again 1 or 2 minutes)
Add: ½ cup sugar
2 tablespoons corn starch
1 tablespoon flour

Stir this constantly until it thickens. (Meringue may be put on top). Use as a sweet dish with main course of meal.

Mrs. Clarence P. Kearfott

Shrimp and Macaroni Casserole

1 8 ounce package elbo macaroni
2 tablespoons flour
1 tablespoon minced onion
¾ teaspoon salt
½ cup buttered crumbs
1½ pounds cooked and cleaned shrimp
2 tablespoons butter
2 cups milk
½ tablespoon curry powder
¼ teaspoon Accent
1 cup grated sharp American cheese

Cook elbow macaroni by directions on box. Drain in colander, pour boiling water over and drain again. Melt butter in sauce pan, stir in flour; then add milk gradually, while stirring constantly. When thickened, add onion, curry powder, salt and Accent. Mix this sauce with cooked and drained macaroni, then with grated cheese and prepared shrimp. Put the mixture into a two-quart casserole (buttered), top with buttered crumbs and bake at 350 degrees about ½ hour or until bubbly and brown on top. Serve from the casserole. This serves 8 and can be cooked while the appetizers are being enjoyed.

Mrs. I. W. Westbrook

Crab Gumbo

1 cup crab meat
1 cup tomatoes
1 cup okra
1 small onion
½ small Bell pepper
1 tablespoon flour
½ cup olive oil
1 clove garlic
Salt and pepper
1 cup water

Mix olive oil and flour smoothly in saucepan. Add onion and pepper. Cook until tender—slowly. Add okra, garlic, tomatoes and water. Bring to slow boil, add crab meat, salt and pepper. Serve.

Broiled Fresh Lobster

Order it split lengthwise and cleaned, with large claws cracked. Place meat side up on broiler rack 3 inches from heat. Brush with melted butter or margarine, or green liver mixed with butter. Sprinkle with salt, pepper, minced parsley, bit of garlic (optional). Broil 10 to 18 minutes (according to size and doneness desired). If you broil several, cut off large claws; arrange around sides of broiler pan, with body sections in center; serve as in boiled lobster.

Mrs. M. Harrison Joyce

Excellent Sauce for Broiled Steak

Olive oil
1 bulb minced garlic
1 tablespoon Worcestershire sauce
Butter
Salt and pepper

Cover bottom of small sauce pan with olive oil, add 1 bulb minced garlic, allow to season at least four or five hours. While steak broils, put above mixture on stove to warm and add 1 tablespoon Worcestershire sauce and lump of butter size of walnut. Season with salt and pepper. Let heat but do not boil; pour over steak just before serving.

Mrs. Robert L. Whitener

Deviled Crabs With Sherry

1 pound crab meat
6 drops tabasco sauce
1 cup cream
2 tablespoons Worcestershire sauce
8 teaspoons sherry
1 cup cracker crumbs
Salt and pepper
8 teaspoons butter

Mix all ingredients and place in shells. Place butter on top of each mound. Brown in quick oven. Serves 8.

Mrs. S. A. Hooker

Lobster Newburg

Melt in a double boiler: 4 tablespoons butter. Add, stir and cook for 3 minutes: 2 cups diced lobster meat. Add and cook for 1 minute longer: ½ teaspoon paprika, 1/3 teaspoon nutmeg. Beat and add: 3 egg yolks, 1 cup cream. Cook and stir these ingredients over low heat for 2 minutes. Do not permit them to boil. Add: ¼ cup salted Sherry and if required: salt. Serve at once on hot buttered toast. Serves. 6.

Mrs. B. R. Leavitt

Minced Oysters

1 quart oysters (minced) (cut in 2 pieces;
Butter, size of an egg
Salt and pepper to taste
1 cup crackers, crumbed
2 eggs

Place over fire. Stir constantly until oysters curl. Remove, place in individual shells or one casserole. Cover with cracker crumbs, dot with butter. Brown, serve hot.

Mrs. H. C. Gravely

Barbecue Sauce

1½ cups canned tomato juice
¼ teaspoon cayenne pepper
2 teaspoons salt
¼ teaspoon pepper
¼ teaspoon powdered mustard
4½ teaspoons Worcestershire sauce
1 bay leaf
1 teaspoon granulated sugar
¾ cup cider vinegar
3 peeled cloves garlic, cut in pieces
3 tablespoons butter

Combine all ingredients in a sauce pan and simmer for about 10 minutes. May be made the day before and stored in the refrigerator. Especially good on grilled chicken. Allow about 1½-2 hours when barbecuing chicken. This is enough sauce for two chickens.

Mrs. Paul Turner

Barbecue Sauce

1 pint vinegar
Tabasco sauce to taste
Black pepper to taste
1 14 ounce bottle ketchup
½ pound butter or margarine, melted
1 cup mustard
Salt to taste
Red pepper to taste

Combine vinegar, catsup, mustard and tabasco. Bring to boil and add other seasonings to taste. Blend in butter and keep mixture warm. 1¼ quarts or 12 servings.

Mrs. George H. Box

Barbecue Sauce

1/3 cup minced onion
3 tablespoons butter
1 cup catsup
1/3 cup vinegar or lemon juice
2 tablespoons brown sugar
½ cup water
2 teaspoons prepared mustard
2 tablespoons Worcestershire sauce
⅛ teaspoon salt

Saute' onion tender in butter in saucepan. Add remaining ingredients; simmer covered 10 minutes. Good for spareribs, pork chops, chicken, hamburgers, hot dogs, etc.

Mrs. Leon A. Lackey

Chili Con Carne

Ground round steak (¼ pound per serving)
1 large can tomatoes (3½ cups)
1 can red kidney beans or chili beans (one No. 2 can or 2½ cups)
2 small onions
1 clove garlic
1 green pepper
½ teaspoon black pepper
½ teaspoon salt
2 tablespoons olive oil
Caraway seed
1 teaspoon chili powder
Butter to brown beef
Brown beef in butter. Put in well greased stew pan. Add tomatoes and beans

Cook onions, garlic and green pepper in olive oil over low heat until golden brown. Mix with meat and add seasoning. Cook for 45 minutes over low heat. Right before serving put 2 tablespoons flour and pinch of caraway seed in dry skillet. Crush seed with spoon and brown slowly. Add to chili to thicken.

Mrs. C. Kavanaugh Sparrow

Chili Con Carne

2 tablespoons bacon grease
¾ cup chopped onion
1 or 2 cloves garlic
1 pound ground beef
1 tablespoon flour
½ teaspon salt
⅛ teaspoon pepper
2 to 4 teaspoons chili powder
1 No. 2 can kidney beans
1 No. 2½ can tomatoes
1 6½ ounce can tomato puree

Heat bacon fat in a large, deep skillet or Dutch oven. Chop this mixture in the hot fat until it turns yellow, then add the meat, sprinkle with a combination of flour, salt, pepper, and chili powder and cook over medium heat until the meat is browned. Now drain kidney beans and add them, tomatoes, tomato puree to the meat. Cover, turn the heat down low, and let your chili simmer away—gently—for about an hour. Serves 4 to 6.

Mrs. Paul Turner

Cheese Fondue

½ pound sharp cheese
3 eggs
1 teaspoon salt
⅛ teaspoon tabasco sauce
4 to 5 slices white bread
1½ cups milk
¼ teaspoon pepper

Shred cheese. Cube bread (with crusts). Separate eggs. Beat whites until stiff; yolks until thick. Add cheese, bread, etc. to yolks. Fold in whites. Turn into greased casserole. Set in pan with 1 inch of water. Bake in oven at 325 degrees for 1 hour, 15 minutes, or until silver knife inserted in center comes out clear. Serve immediately. Serves 4.

Mrs. George H. Box, Jr.

Creole Eggs

1 can tomato soup (add same amount of water)
½ cup finely chopped green pepper
Onion, if desired
Salt and pepper to taste
A little thickening

Mix all ingredients together and bring to a boil. Then poach eggs in this sauce. Place eggs in a toast-lined casserole dish with grated cheese sprinkled over top and the sauce poured over the top.

Mrs. H. E. Gilliam, Jr.

Cheese Pudding

Ten slices of bread, crust removed. Butter well, cut in cubes. Put in baking dish; alternating with ½ pound grated cheese. Then pour over the following:

2 cups milk
1 teaspoon salt
3 eggs, beaten

Let stand several hours before baking.

Cricket McDonald

Noodle Chili

1 pound ground beef
1 small can tomatoes
1 green pepper
1 teaspoon salt
2 cups cooked noodles
1 large onion
1 can red kidney beans
1 teaspoon sugar
2 teaspoons chili powder

Brown beef in small amount of fat. Add other ingredients in order given. Cook over low heat (or in oven) for 1 hour.

Given to Virginia Goode by Mrs. John D. Richmond

Spaghetti Sauce

8 slices of bacon
2 pounds ground beef
2 small cans tomato paste
2 medium cans tomatoes
1½ cups chopped onions
½ cup chopped green pepper
2 tablespoons red hot sauce
2 tablespoons Worcestershire sauce
Salt and pepper to taste

Brown beef in grease from bacon, then crumble bacon in ground beef and add canned tomatoes and onions and green pepper. Let cook rapidly for 10 minutes. Cut stove down to simmer and add tomato paste, Worcestershire sauce, red hot sauce, salt and pepper and cook at least 1½ hours.

Mrs. R. B. McCutcheon

Italian Spaghetti Sauce

1 pound ground steak
1 medium size onion
1 green pepper
1 No. 2 can tomatoes
1 can tomato paste
1 clove garlic
Dash of Worcestershire and tabasco sauce, salt and pepper to taste

Cook ground steak in frying pan until brown. Add other ingredients and simmer for three hours.

Mrs. H. K. Whitener

Shrimp or Crab Meat Sauce

1 can green pea soup
1 can tomato soup
½ can cream
¼ cup sherry
Salt and pepper to taste
1 can shrimp or crab meat

Mix all ingredients well, add more cream if needed. Serve hot on toast or rice.

Mrs. S. H. Jewell

Chili Sauce

1 pound ground beef
3 tablespoons chili powder
½ tablespoon ground allspice
1 onion chopped fine
2 small garlic cloves
1 tablespoon salt
½ cup catsup or chili sauce
3 tablespoons oil or shortening

Heat shortening and cook onion and garlic until golden brown and tender. Add meat, stir until done. Add other ingredients. Let simmer for about 30 minutes. Worcestershire, mustard and pepper may be added.

Mrs. C. Kavanaugh Sparrow

Shrimp Creole Sauce

3 onions
2 cans tomatoes
1 teaspoon paprika
1 dash tabasco sauce
1 teaspoon Worcestershire sauce
1 green pepper
2 teaspoons sugar
2 teaspoons vinegar
1 teaspoon salt

Brown onion and pepper in fat. Cook for about 1 hour. Can be kept in refrigerator and used on rice, spaghetti, Swiss steaks and numerous other things.

Mrs. S. G. Whittle, III

Cheese–Egg Omelet

1 pound American cheese
2 eggs
1 teaspoon sugar
Salt
Pepper
1 tablespoon milk

Cube cheese in casserole dish. Beat whole egg with other ingredients. Melt cheese in slow oven. When cheese melts, add egg mixture. Bake at 425 degrees until egg is done.

Mrs. R. W. Gravely

Steak Sauce

3 cups red wine
¾ cup tomato paste
1 cup ~~chive~~ olive oil
6 cloves garlic, chopped
½ teaspoon salt
½ teaspoon pepper
½ cup parsley chopped
Dash of chives

Combine all ingredients in saucepan. Bring to boil, reduce heat and simmer for 30 minutes. This sauce goes well with all meat grilled out of doors over charcoal. Baste frequently with paint brush. This recipe makes one quart and may be kept in refrigerator for long time.

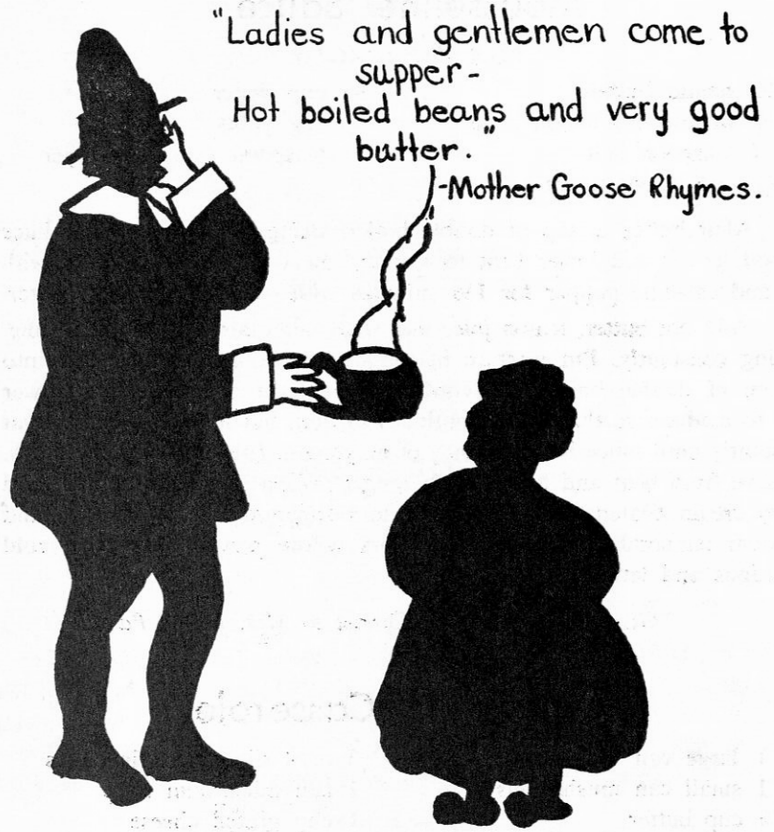
Mrs. D. Hurd Goode

Easy Cheese Souffle

8 slices day old bread
6 ounces American process cheese
2 cups milk
3 eggs
¼ teaspoon salt
⅛ teaspoon pepper
½ teaspoon paprika

Trim crusts from bread. Cut in half diagonally. Place in ungreased 8 inch casserole. Place a layer of cheese over bread. Add another layer of bread. Beat eggs slightly, add salt, pepper, paprika and milk. Beat well. Pour over bread and cheese. Let stand 1 hour. Bake in moderate oven (350 degrees) about 1 hour until puffed and golden brown. Serve at once. Bread can be worked into dish to fit well.

Mrs. Cary J. Randolph



VEGETABLES

String Beans With Cream Sauce

1 can French cut string beans
1 teaspoon bacon drippings
1 cup cream sauce
1 tablespoon sherry
Blanched, slivered almonds
Salt and pepper

Simmer beans with bacon drippings until liquid disappears. Add salt and pepper to taste. Mix sauce and sherry; pour over beans and sprinkle with almonds.

Mrs. F. P. Turner, Jr.

Mousseline Sauce

FOR ASPARAGUS

½ pound butter
2½ tablespoons lemon juice
1 teaspoon salt
¾ cup heavy cream
½ cup water
6 egg yolks
¼ teaspoon cayenne pepper

Melt butter in top of double boiler. Bring water and lemon juice to boil, cover and lower heat to simmer. Beat egg yolks together with salt and cayenne pepper for 1½ minutes with rotary or electric beater.

Add hot butter, lemon juice and water alternately a little at a time, beating constantly. Put mixture in top of double boiler and set it into bottom of double boiler that contains 1 inch of boiling water. Lower heat to medium so that water continues to boil, but not too briskly. Beat constantly until sauce is consistency of mayonaise (about 6 or 7 minutes). Remove from heat and beat a little longer. When sauce has cooled, add heavy cream beaten until stiff. Store in refrigerator but let sauce stand at room temperature a couple of hours before serving. Serve on cold asparagus and lettuce.

Given by Mrs. J. T. Carriel to Mrs. Banks Pannill

Asparagus Casserole

1 large can asparagus
1 small can mushrooms
¼ cup butter
3 or 4 slices toast in cubes
1 can mushroom soup
1 cup grated cheese

Drain asparagus. Arrange layers in greased casserole with toast cubes, dots of butter, grated cheese, mushrooms, and soup. Top with bread cubes and cheese. Heat until cheese has melted in hot oven 400 degrees F.

Mrs. C. Kavanaugh Sparrow

Spiced Beets

2 cups shredded cooked beets
¼ cup water
½ teaspoon cinnamon
2 tablespoons butter
½ teaspoon cloves
¼ cup vinegar

Mix ingredients together, cover; bring to the boiling point and simmer a few minutes.

Mrs. C. M. Hart, Jr.

Asparagus Souffle

1 small can of asparagus
¼ cup grated cheese
½ cup bread crumbs
Butter
1 cup milk
2 eggs
Salt to taste

Cut asparagus in pieces. Place in baking dish a layer of cheese, layer of asparagus and bread crumbs. Dot each layer with butter. Mix milk with eggs that have been beaten until light and pour into baking dish. Cover with bread crumbs dipped in melted butter. Bake in 400 degree oven until brown on top.

Given by Mrs. Irving Groves to Mrs. Jerry S. Chaney

Baked Cabbage

1 medium-size cabbage, grated coarsely
2 tablespoons butter
1 cup hot milk
¼ teaspoon salt
2 tablespoons flour
⅛ teaspoon pepper
Crushed Ritz crackers

Boil cabbage until tender with salt to taste. Make white sauce by melting butter over low heat and blending in flour, stir in slowly hot milk and season with salt and pepper. Cook and stir until smooth and boiling. Pour over drained cabbage in baking dish. Top with crumbs and bake in slow (325 degree) oven until crumbs are brown.

Mrs. Claude E. Taylor, Jr.

String Beans Wilhemina

1½ pounds snaps (slivered)
Pinch of soda
¼ cup butter
2 teaspoons flour
1 teaspoon scraped onion
1 cup consomme
Salt and pepper
2 egg yolks
2 tablespoons lemon juice
1 teaspoon parsley

Cook snaps with soda in boiling water until tender. Drain, season with salt and pepper. Place on dish and keep warm. Melt butter in pan and add egg yolks. Beat remaining ingredients together then add to butter and egg yolks. Stir over low heat until slightly thick. Pour over beans.

Mrs. H. E. Gilliam, Jr.

Bar-Be-Cued Baked Beans

1 large can October beans (drained)

Or—

3 cups October beans
1 cup chili sauce
½ cup catsup
¼ cup brown sugar
2 bay leaves
¼ teaspoon salt
1 teaspoon Worcestershire sauce
2 tablespoons chili powder
½ cup chopped onion
1 teaspoon chopped parsley
¼ teaspoon thyme
⅛ teaspoon pepper

If you do not have chili sauce on hand, add ½ cup chopped green pepper and add another ½ cup catsup. Combine in bean pot. Cook covered 45 minutes. Remove cover and cook until thick, about an hour.

Mrs. M. Harrison Joyce (original)

White Beans, Country Style

3 cups quick-drying white pea beans
2 teaspoons salt
1 clove garlic
1 bay leaf
½ teaspoon black pepper
2 medium-sized onions
6 tablespoons butter
1 finely chopped green pepper
3 ripe tomatoes, peeled, seeded and chopped
½ teaspoon Oregano
3 tablespoons chopped parsley

Wash quick-cooking beans (or soak a similar quantity of regular variety overnight). Drain and cover with water and add salt, garlic, bay leaf and pepper. Simmer until tender.

Saute' onions in 4 tablespoons butter. Add green pepper and tomatoes and allow mixture to cook down for several minutes. Flavor with Oregano and parsley. Mix with the cooked beans and add 2 tablespoons butter. Contiuue cooking for ½ hour. Serves 6.

Mrs. H. E. Gilliam, Jr.

Mint-Glazed Carrots

6 carrots
2 tablespoons butter
3 tablespoons sugar
3 tablespoons chopped mint

Quarter and par-boil carrots. Drain all water except ¼ cup. Add butter, sugar and mint. Continue cooking until done.

Mrs. Henry E. Childress

Baked Beans

2 cups navy beans
¼ pound salt pork
1½ teaspoon salt
¼ cup brown sugar
¼ cup molasses
½ teaspoon dry mustard
1 tablespoon Worcestershire sauce
1 medium onion, sliced

Wash beans, cover with water and soak overnight; or cover with water, bring to boil, simmer 2 hours. Drain, reserve liquor. Place ½ the beans in casserole, burry part of cubed pork in beans and add ½ of the combined remaining ingredients. Add remaining beans and seasonings. Place remaining pork over top, cover with bean liquor. Cover and bake in slow oven, 300-350 degrees. Serves 6 to 8.

Given by Mrs. J. E. Bassett to Mrs. Paul B. Toms

Baked Lima Beans In Sour Cream

1 12-ounce package dried lima beans
1 teaspoon dry mustard
1 teaspoon soda
Salt to taste
1 tablespoon dark molasses
1 pint sour cream

Wash beans; discard imperfect ones. Cover with cold water; soak overnight. Do not drain off water. Boil beans in same water and add mustard, soda and salt. Boil 15 to 20 minutes. Add molasses and sour cream. Mix well. Pour into 13x9x2 inch baking dish. Bake at 350 degrees until beans are tender. Stir top crust as it forms. Do not stir during last 45 minutes of baking. Makes 6 to 8 servings.

Mrs. S. W. Adams

Frenched Green Beans and Peanuts

2 pounds green beans
¼ stick butter
Juice of one lemon, more if desired
Crushed peanuts or blanched almonds
Salt to taste

Cook beans in salted water (no fat meat) until tender. Drain, then add lemon juice and melted butter; mix thoroughly and gently. Add as a garnish peanuts or blanched almonds.

Mrs. Francis R. Webb

Green Beans De Luxe

1 pound green beans
2 tablespoons bacon grease, butter or oleo
1 3-ounce can chopped or sliced mushrooms
1 coarsely chopped onion
¼ cup light cream
½ teaspoon salt
Pepper

Cut beans French style. Heat drippings in skillet and add beans, mushrooms with liquid and other ingredients. Cover and cook 20 to 25 minutes. When tender add cream and serve hot.

Mrs. C. Kavanaugh Sparrow

Corn Fritters

2 cups drained corn
2 teaspoons baking powder
2 tablespoons chopped green pepper
1 tablespoon shortening
1 cup flour
2 eggs

Add flour to corn, eggs and pepper, shortening; last add baking powder. Heat deep keetle of fat to 370 degrees or until hot enough to brown an inch cube of bread in 1 minute. Dip a spoon into fat, then take up spoonfuls of fritter mixture and carefully lower into fat without spattering. Cook until delicately brown and drain on crumpled, unglazed paper.

Mrs. C. M. Hart, Jr.

Corn Souffle

¼ cup butter
¼ cup flour
2/3 cup milk
3 well baten egg yolks
½ teaspoon salt
¼ cup grated cheese
1 cup cream style corn pressed through sieve
1 tablespoon chooped green pepper
3 stiffly beaten egg whites

Melt butter, add flour and stir to smooth paste, add milk and corn. Cook this mixture until thick, stirring constantly. Remove from heat and add egg yolks, salt, cheese, green pepper. Fold in egg whites and pour into greased baking dish. Bake in 350 degree F. oven about 30 minutes. Serves 4 to 6.

Mrs. J. W. Clark

Corn Pudding

1 No. 2½ can corn or 1 pint fresh corn
1½ cup milk
1 tablespoon sugar
½ teaspoon salt
1½ tablespoon sugar
1 tablespoon flour
3 eggs

Beat the eggs, add sugar and salt together. Add milk, then corn. Butter baking dish well and pour mixture into hot dish. Bake until brown in a 350 degree F. oven.

Mrs. Charles Booth

Baked Corn

1 quart fresh tender corn
1 cup milk (young corn requires less milk)
1 tablespoon sugar
1 teaspoon salt
¼ cup butter or ½ stick margarine
Black pepper

Mix ingredients (melt butter) and put in greased baking dish and bake in moderately hot oven (375 degres F.) until thickened and brown on top (about 20 to 25 minutes).

Given by Mrs. John B. Sparrow to Mrs. C. Kavanaugh Sparrow

Fried Corn

12 ears of white corn (not too tender)
3 cups water
2 tablespoons butter
Salt to taste
4 tablespoons bacon grease

Cut corn from cob and scrape cob. Add water, salt and butter. Put bacon grease in large skillet (at least two-inches deep) and heat, but not too hot. Cook corn slowly and stir constantly until it thickens. Then turn on low heat until brown crust forms on bottom.

Given by America Penn to Mrs. R. R. Young, Jr.

Delmonico Potatoes

2 cups boiled potatoes
2 hard boiled eggs
2 cups white sauce
½ cup cheese
½ cup buttered crumbs

Arrange in layers, pour white sauce over and place crumbs on top. Bake 15 minutes in 450 degree oven.

Miss Jane Carper

Corn Ring

2 cups corn kernels
4 eggs, separated
1 teaspoon salt
2 teaspoons sugar
1 cup cream
Pepper

To corn, add well-beaten egg yolks, sugar, salt and pepper to taste. Add cream and fold in the stiffly beaten egg whites. Pour into buttered and floured ring mold. Place in a pan of hot water and bake in a moderate oven of 325 degrees F. ½ hour or until firm.

Mrs. Banks Pannill

Cabbage

1 large firm cabbage
2 teaspoons salt
¼ cup cream
2 teaspoons vinegar
1/8 teaspoon pepper
2 tablespoons butter
2 eggs, well beaten

Cook cabbage in water until done. Drain and cut into small pieces. Mix ingredients and pour into buttered baking dish and bake in 400 degree oven until brown.

Given by Mrs. F. V. Woodson to Mrs. L. W. Helms

Creole Peas

1 can green peas
4 large onions
1 pound bacon
4 green peppers
4 tablespoons flour
1 bunch celery
2 cans tomato soup
¼ pound butter
6 hard-boiled eggs
1 pint milk
1 small can mushrooms (optional)
Worcestershire sauce, Tabasco, salt and pepper to taste

Fry bacon crisp, remove from pan and pour off some of the grease. Put onion, celery, peppers (diced) in pan and cook until tender, then add the tomato soup, crushed bacon, and drained peas. Make white sauce out of the flour, butter and milk (4 tablespoons butter to 1 cup of milk). In casserole put one layer of pea mixture, one layer of thin sliced hard boiled eggs, then white sauce. Repeat. On top cover with bread crumbs. This makes 2 casseroles. Bake in 400 degree oven until brown.

Mrs. Catherine Rowe

Eggplant Stacks

1 egg plant
1 egg (more if needed)
1 large onion (mild)
1 large tomato or 2 small
6 slices of Cheddar cheese
Fine cracker crumbs
Salt and pepper

Peel eggplant and cut six ½ inch slices. Dip each slice in beaten egg and then in fine cracker crumbs and brown in a little hot bacon fat. On top of each eggplant slice, place a slice of mild onion, a thick slice of tomato and a thin slice of Cheddar cheese. Sprinkle with salt and pepper and bake 25 minutes at 350 degrees. Serve at once.

Mrs. Clyde Hooker, Jr.

French Fried Eggplant

1 small eggplant
1 tablespoon water
1 beaten egg
Cracker crumbs

Pare eggplant and slice ½ inch thick. Cut slices in ½ inch strips. Dip into egg mixed with water, then roll in cracker crumbs; let dry. Fry in deep, hot fat (375 degrees) until golden brown about 2 to 5 minutes. Drain on paper towel; salt. Makes 8 servings.

Mrs. R. R. Young, Jr.

Sweet Potato–Orange Casserole

6 medium sweet potatoes
4 tablespoons butter
¼ cup white sugar
¼ teaspoon nutmeg
14 marshmallows
2 small oranges
¼ cup brown sugar
½ cup finely chopped nuts
¼ teaspoon salt

Drop scrubbed potatoes in boiling salted water. Cook until potatoes can be pierced easily with fork. Peel, mash and beat hard until fluffy. Set oven at 350 degrees. Grease 8 inch casserole. Grate rind from oranges and melt butter. Mix butter into potatoes, then rind, brown and white sugars, nuts, nutmeg and salt. Stir until thoroughly mixed. Put potato mixture in casserole and place marshmallows around edge. Arrange peeled orange sections in a circle in the center. Bake 30 minutes. Serves 8.

Given to Mrs. Sam O. Fowler by The Towne House

Meatless Stuffed Peppers

6 small green peppers or 3 large ones halved
1 can spaghetti with tomato sauce (without meat)
3 tablespoons butter
2 slices toast grated
Salt and pepper

Parboil peppers after removing centers. Cut spaghetti with knife and fork into small pieces. Mix with grated toast (save some for top), butter and seasoning. Stuff peppers, top with crumbs and dot with butter. Bake in hot oven until brown. May use left over spaghetti or Spanish rice.

Mrs. C. Kavanaugh Sparrow

Scalloped Potatoes

Potatoes
Butter or margaine
Milk
Salt and pepper
Onion
Parmesan cheese

Place a layer of sliced potatoes in a buttered baking dish, sprinkle with salt and pepper and butter or margarine. Finely sliced onion (about 1 teaspoon per layer) put in here and there among the slices add to the flavor. Repeat for several layers. Add milk until it reaches top layer. Sprinkle with parmesan cheese and bake at 375 degrees for 1½ hours. If cooked potatoes are used bake about 45 minutes. (The secret is thin slicing of the potatoes).

Mrs. William R. Windle

Surprise Croquettes

5 medium size sweet potatoes
2 tablespoons sugar
2 tablespoons butter
1 teaspoon lemon juice
6 marshmallows
2 slightly beaten egg whites
2 cups crushed cornflakes

Cook sweet potatoes and mash thoroughly. Add sugar, butter, lemon juice, and make croquettes by shaping around marshmallow. Chill for one hour. Dip the croquettes in the beaten egg whites, roll in corn flakes and fry in deep fat (375 degrees). Drain and serve at once. Serves 6.

Mrs. J. W. Clark

Peas Supreme

1 package frozen peas
2 finely chopped pimentoes
1 10-ounce can drained onions
3 tablespoons of butter

Prepare peas according to directions. Add pimentoes and onions to the peas about 5 minutes before peas have finished cooking. Add butter and season to taste. Cover and remain on low heat until ready to serve.

Mrs. Ben S. Ramsey

Baked Stuffed Tomatoes, (low calories)

6 medium size tomatoes
1½ package prepared stuffing
3 hard cooked eggs (diced)
1 2/3 cups cottage cheese
Pepper
2 tablespoons butter

Wash tomatoes and cut thin slices from stem ends, scoop out seeds and pulp, leaving a shell about ½ inch thick. Save pulp for filling. Sprinkle inside of shell with salt and let stand upside down for 10 minutes. Mix ¾ cup of drained tomato pulp with bread stuffing, eggs and cottage cheese. Season to taste with salt and pepper. Fill tomato shells. Dot tops with butter. Place in shallow baking dish. Bake in oven 350 degrees for 20 to 30 minutes until brown on top. Makes 6 servings.

Mrs. J. D. Crosby

Stuffed Summer Squash

6 small squash (yellow crook neck)
2 hard boiled eggs (chopped fine)
1 onion grated
3 slices bacon fried crisp
2 tablespoons butter
1 teaspoon salt
⅛ teaspoon pepper
½ cup dry bread crumbs

Parboil squash until tender and scoop out center. Mash squash that have been scooped out and add other ingredients having broken bacon into small pieces and saving a few crumbs for top. Stuff squash carefully. Put few crumbs on top of each and dot with butter. Bake in 425 degree oven until brown.

Mrs. C. Kavanaugh Sparrow

Quick Potato Casserole

1 large can whole potatoes
1 can mushroom soup
½ to ¾ cup grated cheese
1 large can whole onions
½ to 1 can cream or milk

Combine soup and milk in saucepan with ½ to ¾ cup grated cheese. Heat until cheese melts. Season to taste. Combine all ingredients in casserole and heat in oven at 350 degrees until brown on top. Serves 4-6.

Mrs. H. E. Gilliam, Jr.

Mexican Rice

Bacon
1 cup tomatoes
1 onion
½ cup rice

Fry several small pieces of bacon until crisp. Cut onion into it and fry until brown. Then add tomatoes and rice. Cook until rice is done, adding water if needed.

Miss Jane Carper

Rice Ring

1 cup rice
1 cup grated cheese
Hard boiled egg, sliced
Red pepper
Salt
Mushrooms
Tomato sauce

Cook rice in plenty of water. When done, pour water off, add salt and cheese. Put into mold with large hole in center. Keep hot. When ready to serve fill center with mushrooms and eggs. Pour around it tomato sauce seasoned with red pepper.

Mrs. Nelson Woodson

Fried Squash

Squash
Flour
Shortening
Salt and pepper
Butter

Wash and pare the squash, slice about ½ inch thick, sprinkle with salt and pepper and dredge with flour. Fry until a nice brown in half butter and half shortening. Cook slowly with cover over frying pan.

Mrs. Turner Weaver

Glazed Sweet Potatoes

8 small sweet potatoes
½ teaspoon salt
¼ cup butter or margarine
1 teaspoon grated orange rind
½ cup brown sugar
1/3 cup water

Boil potatoes in jackets until tender; peel and leave whole. Combine sugar, salt and water and boil for 3 minutes; add butter and orange rind, then pour over sweet potatoes in a greased baking dish. Bake at 350 degrees for about 20 minutes, basting occasionally with syrup.

Mrs. William R. Windle

Squash Pudding

1 cup cooked, drained and mashed summer squash seasoned with salt and pepper. Grated onion may be used
1 egg
Grated cheese
1 cup milk

Beat egg, add milk and then add squash. Place in small greased casserole and sprinkle with grated cheese. Bake 30 minutes at 350 degrees.

Mrs. Carl Smith

Sweet Potato Pudding

4 cups grated raw potatoes
1 cup Karo syrup
3 eggs, beaten
1 teaspoon allspice
1 cup sweet milk
½ cup orange juice
½ cup brown sugar
1 teaspoon cloves
½ teaspoon cinnamon
½ cup melted butter

Mix all ingredients and pour into buttered baking dish. Cook over very low heat, stirring constantly until hot. Then bake in 325 degree oven for 1 hour. Devastatingly rich—but good!

Mrs. William F. Stone

Glazed Yams

4 yams
Rind ½ orange
Juice 2 medium oranges
¼ cup butter
2/3 cup brown sugar

Cook unpeeled yams in boiling water for about 20 minutes or until they can be pierced easily with a fork. Peel and cut in half lengthwise. Heat orange rind and juice, butter and brown sugar in a skillet. Put yams in sauce and cook very slowly, basting yams constantly until they take on a glaze. Serves 4.

Mrs. Paul B. Toms

Scalloped Tomatoes

2½ cups tomatoes
2 slices toast—broken in pieces
½ cup finely chopped celery
1 tablespoon finely minced onion
1 teaspoon salt
¼ teaspoon black pepper
3 tablespoons sugar
¼ cup butter

Save some toast and butter for top. Mix ingredients. Pour into buttered deep baking dish and cover well with toast and butter. Bake in slow (325 degree F.) oven at least an hour.

Mrs. C. Kavanaugh Sparrow

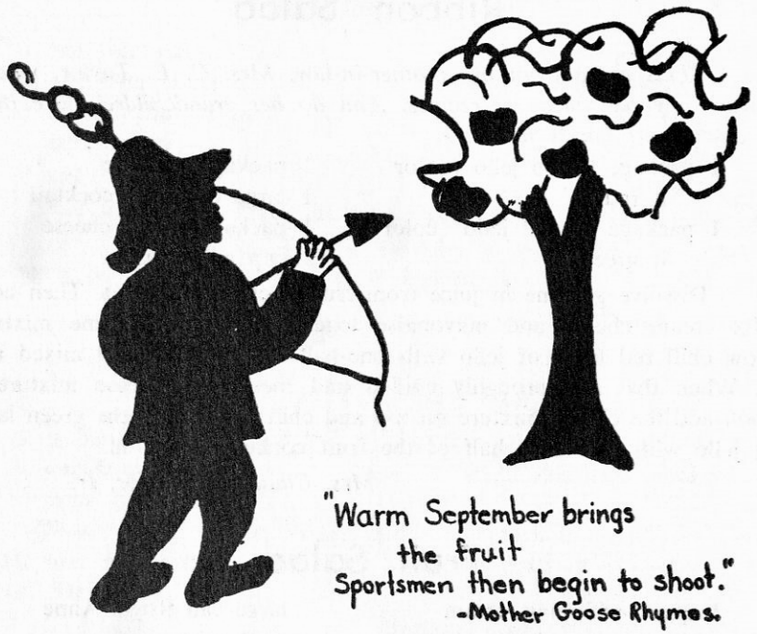
(From "The Williamsburg Art of Cookery"—Old Recipe, adapted Market Square Tavern Kitchen, 1937).

'No-cook" Hollandaise

2 egg yolks
½ teaspoon salt
Cayenne
1 tablespoon lemon juice or vinegar
1 stick (¼ pound) butter, melted

Beat, at high speed, egg yolks until thick and lemon colored. Add salt and cayenne. Add 3 tablespoons melted butter a little at a time beating continuously. Then beat in rest of butter alternating with lemon juice. If made ahead, chill until serving time. Then stir over lukewarm, not hot water till softened. Serves 4.

Mrs. Cary J. Handolph



SALADS

CONGEALED SALADS

Coral and Jade Salad

(*SHRIMP AND LIME*)

2 packages lime jello
3 cups hot water
1½ pounds cottage cheese
1 tablespoon chopped onion
1 tablespoon vinegar or lemon juice
¼ cup horseradish
2 tablespoons mayonaise

Dissolve jello in hot water. Chill until it begins to set. Beat with rotary beater until light. Stir in other ingredients and pour into ring mold which has been rinsed with cold water. Chill until it sets. When ready to serve turn out and fill center with shrimp salad, using a thousand island dressing. Garnish with lemon, sliced cucumbers, whole shrimp and salad greens around mold.

Mrs. Robert L. Whitener

Ribbon Salad

"This came from my mother-in-law, Mrs. C. E. Taylor, who is always a good source of recipes. And do her grandchildren love it! It is one of our family favorites."

1 package lemon jello (color it red)
1 package orange jello (color it green)
1 package gelatine
1 large can fruit cocktail
1 package cream cheese
½ cup mayonaise

Dissolve gelatine in juice from fruit cocktail and heat. Then cool. Mix cream cheese and mayonaise together, add to gelatine mixture. Now chill red layer of jello with one-half the fruit cocktail mixed into it. When that is thoroughly chilled and the cream cheese mixture is cool, add the cheese mixture on top and chill. Then chill the green layer of jello with the other half of the fruit cocktail mixed in.

Mrs. Claude E. Taylor, Jr.

Fruit Salad

1 quart whipping cream
1 quart mayonaise
1 box gelatine
¾ cup sugar
1 teaspoon salt
1 large can Royal Anne cherries
2 large cans sliced pineapple
1 large grapefruit
2 cups boiling water

Soak gelatine in 2 cups of pineapple juice for 5 minutes. Add boiling water and sugar. Cool. Whip cream, cut pineapple, grapefruit, and almonds in small pieces. Seed cherries when gelatine begins to congeal, add in the following order: cream, mayonaise, cherries, pineapple and almonds. Last add grapefruit and salt. Pour into 20 molds.

Mrs. Jackson C. Dodge

Cucumber Jelly Salad

1 pint grated cucumber
Salt and paprika
2 tablespoons vinegar
1 tablespoon oil
1 tablespoon gelatin
2 tablespoons cold water

Peel cucumbers and grate enough to make one pint. Season with salt, paprika, vinegar and oil. Add gelatine mixed with cold water. Place over heat until warm, but do not boil. When mixture has cooled pour into molds and chill.

Mrs. Chas. D. Deaver, Jr.

Cucumber Aspic

1 box gelatine
½ cup cold water
1½ cups boiling water
1 cup sugar
1 cup vinegar
4 large cucumbers
1 heaping tablespoon finely chopped onion
Few drops green coloring

Soak gelatine in cold water and add boiling water and vinegar When this mixture is slightly set, add grated cucumbers and onions. Season with salt and red pepper, add coloring and pour into molds.

Given by Birdie Hairston

Ginger Ale Fruit Salad

1 package lemon jello
½ cup hot water
1½ cups ginger ale
½ cup chopped pecans
1 No. 2 can fruit cocktail

Dissolve jello in hot water. Add fruit cocktail (without juice), ginger ale, and pecans. Pour into mold. A dash of ginger adds to flavor. Serves 5.

Margaret Scott Hooker

Bing Cherry Salad

1 can Bing or dark sweet cherries (seeded)
1 package cherry jello
1 package cream cheese
½ cup sherry wine
1 small package pecans

Dissolve jello in heated cherry juice plus enough sherry to make 2 cups of liquid. Form balls of cream cheese and pecans and put one ball in each individual mold. Pour cherries and liquid over them. Chill until firm.

Mrs. C. Kavanaugh Sparrow

Beet Aspic Salad

2 packages lemon jello
1 cup boiling water
¾ cup beet juice
1 tablespoon horseradish
2 tablespoons chopped onion
5 tablespoons vinegar
1 teaspoon salt
1 cup celery
1 cup chopped beets
Dash of red pepper

Dissolve jello in hot water. Add other ingredients after jello begins to thicken. Makes 11 small molds

Mrs. Horace G. Dyer

Tomato–Avocado Aspic

1 quart tomato juice
2 cloves garlic
½ teaspoon dry mustard (mixed to paste with water)
2 teaspoons salt
2½ tablespoons sugar
5 tablespoons lemon juice
1 teaspoon paprika
⅛ teaspoon red pepper
1 box unflavored gelatine
½ cup cold water

Combine in pan: Tomato juice, mince garlic, mustard, salt, sugar, lemon juice, paprika, and red pepper. Bring to boil and boil uncovered 3 minutes. Remove from heat and add gelatine softened in cold water. Set pan in cool water stirring occasionally as aspic cools.

1 enevlope gelatine
2 tablespoons cold water
1 cup boiling water
2 tablespoons lemon juice
1 teaspoon salt
2 teaspoons sugar
1 large or 1½ medium avocado

Soften gelatine in cold water. Add boiling water, then lemon juice, salt and sugar. Allow to cool while you cut avocado into small pieces. Add avocado to gelatine. Put avocado aspic into molds to depth of about 1¼ inches. Let cool until it begins to set. When it resists your finger, fill each mold to brim with tomato aspic and chill. Makes 12 small molds. Serve with avocado mayonaise (see dressings).

Mrs. John G. Ragland

Walnut Cranberry Quickie

"Everybody knows that I can't cook, but I hope this salad will help our book."

1 package lemon jello
1¾ cups boiling water
6 walnut halves
1/3 cup chopped walnuts
Sliced bananas
1 cup whole cranberry sauce

Dissolve jello in boiling water. Cool until syrupy. Put a walnut half in each of 6 individual molds. Arrange banana slices over the walnuts. Spoon 2 tablespoons jello into each mold. Mix remaining jello with 1 cup whole cranberry sauce and 1/3 cup chopped walnuts. Fill molds with this mixture and chill.

Mrs. William R. Windle

Cherry–Sherry Salad

1 package cherry Jello
1 No. 2 can black Bing cherries, pitted
1 cup sherry wine
About 1/3 cup slivered blanched almonds

Dissolve jello in ¾ cup boiling cherry juice or water. Cool, add sherry, cherries and almonds. Pour into individual molds and set in refrigerator. Serve topped with whipped cream and slivered almonds.

Mrs. F. Paul Turner, Jr.

Pineapple Jello Salad

1 No. 2 can crushed pineapple
1 large package cream cheese
1 small can pimientos
½ cup finely chopped celery
2/3 cup chopped nuts
1 cup whipping cream
1 package lemon jello

Heat pineapple juice to boiling point an pour over jello. Let stand until thick, then add other things. Makes 12 molds.

Mrs. Fred Robbins

Tomato Aspic

1 pint V-8 juice
Salt and pepper
1 envelope gelatine
Celery
Olives

Mix gelatine with small amount of V-8 juice. Put remaining juice with salt and pepper over heat and bring to boil. Remove from stove and add gelatine. After mixture has cooled add chopped celery and olives and pour into molds.

Mrs. Charles D. Weaver, Jr.

Seafoam Salad

1 package lime jello
2 cakes cream cheese
2 tablespoons cream
1 large can pears
1 cup whipping cream

Heat 1 cup pear juice and pour over jello. While hot pour over cheese already creamed with the cream. Stir constantly. When cool and thick add mashed pears; add whipped cream and pecans. Put into molds.

Mrs. Thornton G. Wampler

Lime Jellied Pineapple Salad

8 marshmallows
1 package lime jellow
1½ cups hot water
½ cup pineapple juice
1 small package cream cheese
2 tablespoons mayonaise
1 cup drained crushed pineapple
1 cup chopped pecans

Melt marshmallows in lime jello which has been dissolved with hot water. Add pineapple juice, cream cheese which has been creamed with the mayonaise, crushed pineapple, and pecans. Pour into molds.

Mrs. Thornton G. Wampler

Pear–Lime Jello

2 packages lime jello
2 cups boiling water
1 large can pears
1 package cream cheese
Dash of salt
Small package chopped pecans

Pour boiling water over jello and stir until dissolved. Add drained pear juice and allow to congeal slightly. Mash cheese, add salt, chopped pears and chopped nuts. Blend and pour into molds that have been greased with mayonaise. Makes about 16 molds.

Mrs. E. A. Dudley, Waynesboro, Virginia

Chicken Mousse

1 large chicken boiled and chopped coarse
1 No. 2 can of small sifted English peas
1 bunch of celery chopped coarse
1 box gelatine
¼ cup vinegar
Juice of two large lemons
3 tablespoons Worcestershire sauce
1½ tablespoons French's mustard
Dash of tabasco, salt, black pepper and red pepper to taste
1 quart rich chicken stock
½ pint Home-Made mayonaise

Combine chicken, celery and peas with mayonaise. Dissolve gelatine in cold water, then add to chicken stock. Add seasoning, pour this over chicken mixture and mold into large pan or individual molds. Serves 15.

Mrs. Robert L. Whitener

Tomato and Avacado Salad

2 cups tomato juice
1 envelope gelatine
¼ cup water
1 teaspoon sugar
1 tablespoon grated onion
1 tablespoon vinegar
½ teaspoon chili powder or celery salt
Salt to taste

Soften gelatine in water. Add to heated tomato juice. Add other ingredients. Chill until thick but not set. Pour into 6-cup mold that has been rinsed with cold water. Chill in refrigerator. Now prepare the avocado part of salad:

2 envelopes gelatine
½ cup water
3 avocados
5 tablespoons lemon juice
1 tablespoon grated onion
1¼ teaspoons salt
4 drops tabasco
¼ teaspoon Worcestershire sauce
½ cup boiling water
½ cup mayonaise

Soften gelatine in water. Puree through strainer avocado meat. Add lemon juice. Season with onion, salt, tabasco, and Worcestershire. Add boiling water to softened gelatine. Cool, fold in avocado mixture and mayonaise. Beat until smooth. Pour into mold on top of tomato aspic. Be sure aspic is perfectly set.

Mrs. M. E. Whitener, Jr.

Egg Salad

½ cup water
2 packages plain gelatine
6 boiled eggs, chopped
¼ cup pickle relish
2 cups mayonaise
1 cup chopped celery
2 teaspoons lemon juice
¼ cup chopped green pepper
1½ teaspoons salt

Dissolve gelatine in water. Soften by placing container in boiling water. Add mayonaise, salt, lemon juice, pepper, celery, pickle and eggs. One cup of diced shrimp may be added for a shrimp salad. Turn into a salad ring or inividual molds.

Mrs. Stan C. Finney

Cucumber Mold

"This recipe came from my sister-in-law, Mrs. William M. Courtney. Neither she nor the salad ever fails to make a hit."

1 package lime jello
¾ cup water
¼ cup lemon juice
Grated onion
1 cucumber, diced
1 cup mayonaise

Make this just as you would any congealed salad. I usually leave out the onion, although it gives a good flavor. I vary the salad by adding nuts or crushed pineapple at different times.

Mrs. William F. Stone

Tomato Aspic

2 tablespoons plain gelatine
4 tablespoons cold water
2 cups tomato juice
½ teaspoon salt
6 drops tabasco
1 tablespoon vinegar
1 tablespoon lemon juice
1 small onion grated fine

Soften gelatine in cold water. Heat 1 cup of tomato juice and dissolve gelatine in this. Add remaining juice and other ingredients. Mix well. Chill in molds.

Mrs. C. Kavanaugh Sparrow

Cheese Jello Salad

1 package lemon jello
1 No. 2 can crushed pineapple
2 small packages cream cheese
1 small can pimientos
½ pint whipping cream

Dissolve jello in 1 cup hot water, add 1 cup pineapple juice. Put in ice box until thickened. Mash cream cheese, pimiento, and pineapple. Beat jello until frothy. Fold in other mixture, then whipped cream. Allow to congeal thoroughly.

Mrs. W. J. Lester

Cucumber Aspic

1 package lemon jello
1 cup boiling water
½ cup cold water
¼ cup vinegar
1 teaspoon salt
2 cucumbers, grated
1 pinch red pepper
Onion juice to taste
Mold ingredients together

Mrs. R. S. Brown, Jr.

Perfection Salad

This salad is much more tasty that it sounds.

1 tablespoon gelatine
¼ cup cold water
¼ cup vinegar
1 cup boiling water
¼ cup sugar
½ teaspoon salt
½ cup chopped cabbage
1 cup diced celery
2 tablespoons chopped green pepper

Soak gelatine in cold water 5 minutes then add the boiling water and stir until dissolved. Add other ingredients and let congeal.

Mrs. William F. Stone

Creamed Cheese Salad

1 package lime jello
¼ teaspoon salt
1 small can crushed pineapple
2 cups hot water, including pineapple juice
½ cup chopped nuts
½ cup diced celery
2 packages cream cheese
½ pint whipping cream

Dissolve jello in 1 cup hot water, let cheese melt in it. Then add the other cup of water. Let set until it begins to thicken, add the other ingredients. Fold in the whipped cream. Chill until firm.

Mrs. Leon A. Lackey

Cooked Cranberry Salad

1 envelope gelatine
2 cups cranberries
1¼ cups cold water
1 cup sugar
½ cup celery, chopped
¼ cup nuts, chopped
½ teaspoon salt

Cook cranberries in 1 cup cold water 20 minutes. Stir in sugar and cook 5 minutes longer. Soften gelatine in ¼ cup water. Add cranberries and stir until gelatine dissolves. Cool. Add nuts and celery. Pour into molds.

Mrs. Richard C. Myers

Congealed Egg Salad

6 hard-boiled eggs, chopped
1 package lemon jello
1 cup boiling water
1 teaspoon salt
¼ teaspoon celery salt
1/3 cup mayonaise
¼ cup vinegar
3 teaspoons prepared mustard

Dissolve jello in boiling water. Add other ingredients and congeal.

Mrs. H. E. Gilliam, Jr.

Cranberry Salad

2 cups cranberries
1 orange
1 apple
1 cup pecans
1 package cherry jello
1 cup boiling water
1 cup sugar

Grind in a food chopper, the cranberries, the orange and the apple. (Take out the seeds, but grind peeling and rind). Mix jello with boiling water and then add chopped nuts to ingredients. A small can of crushed pineapple helps but is optional. Allow to chill, then cut in squares and serve.

Mrs. Irving M. Groves, Jr.

FROZEN SALADS

Frozen Fruit Salad

1 cup mayonaise
1 cup whipping cream
1 can crushed pineapple
1 cup marshmallow whip
1 can fruit cocktail

Drain fruit and mix it with marshmallow whip. Whip cream and add to above mixture. Add mayonaise and stir well. Freeze.

Mrs. Jerry S. Chaney (Courtesy of Mrs. Irving M. Groves)

Frozen Fruit Salad

2 cans fruit cocktail or fruit salad
1 can crushed or chopped pineapple
1 can Royal Ann cherries
1 cup mayonaise
1 pint whipped cream
Chopped marshmallows

Freeze in paper containers. Makes about 3½ quarts.

Mrs. John W. Yeaman

Frozen Pineapple Salad

1 3-ounce package cream cheese
¼ cup mayonaise
½ pound marshmallows (cut fine)
1 small can crushed pineapple
1 small jar marischino cherries
1 envelope gelatine
¼ cup cold water
1 tablespoon lemon juice

Cream the mayonaise and cheese together. Heat pineapple juice pour over marshmallows. Add cherries, whipped cream, and cheese mixture. Dissolve gelatine in cold water. Add lemon juice, then other mixture Freeze.

Mrs. Fred Robbins

Tarragon Frozen Fruit Salad

4 eggs
4 tablespoons sugar
4 tablespoons tarragon vinegar
¼ pound pecans
¼ teaspoon salt
1 No. 3 can crushed pineapple
½ pound diced marshmallows
1 small can apricots
1 pint whipping cream

Soak pineapple, apricots, and marshmallows overnight. Combine eggs, sugar, vinegar and salt. Cook in double boiler until thick. Whip cream (canned cream may be used), fold in salad dressing and combine with fruit mixture. Add nuts and place in refrigerator tray until frozen (about 4 hours).

Mrs. Carl Smith

Frozen Cranberry Salad

1 16-ounce can jellied cranberry sauce
3 tablespoons lemon juice
1 cup heavy cream, whipped
¼ cup mayonaise
¼ cup confectioners' sugar
1 cup chopped California walnuts

Crush cranberry sauce with a fork. Add lemon juice. Pour into paper cups or refrigerator tray. Combine remaining ingredients and spread over cranberry mixture. Freeze firm. Unmold on crisp lettuce. Pass salted nuts. Serves 6-8.

Virginia Goode (Courtesy Mrs. Harold Miers)

Frozen Pineapple Salad

1 cup whipping cream
1 cup mayonaise
1 No. 2 can crushed pineapple (drained)
1 4-ounce package cream cheese
16 marshmallows

Melt marshmallows in double boiler and cool. Cream the cheese and add mayonaise, beating until smooth. Add melted marshmallows. To this mixture add pineapple and whipped cream. Place in refrigerator tray an freeze until firm.

Mrs. Cecil A. Creasy

Frozen Fruit Salad

1 cup pecans, broken
¼ pound candied cherries or small bottle of maraschino cherries
7 slices pineapple, cut-up
¼ pound marshmallows, cut-up
6 egg yolks
2 tablespoons sugar
5 tablespoons vinegar
1 pint whipped cream

Cook egg yolks, sugar and vinegar in double boiler until thick, stirring constantly. When thick let it cool and add whipped cream and other ingredients. Put in trays and freeze. Will last for weeks.

Mrs. M. E. Whitener, Jr.

Frozen Cream Cheese and Fruit Salad

1 3-ounce package cream cheese
3 tablespoons mayonaise
1 cup canned sweet cherries
½ cup maraschino cherries
1 cup orange sections
1 cup sliced walnuts
1 cup crushed pineapple (drained)
1 cup whipping cream

Allow cream cheese to stand at room temperature to soften; cream with mayonaise. Cut sweet cherries and maraschino cherries in halves. Cut orange section in thirds. Combine cream cheese mixture with cherries, orange slices, walnuts and pineapple. Whip cream and fold into fruit mixture.

Mrs. Paul B. Toms

Easy-to-Make Fruit Salad

1 No. 2 can fruit cocktail
1 pint sour cream
Blanched almonds, coarsely chopped
1 banana, diced
Few marshmallows, cut-up
½ cup sugar
2 tablespoons lemon juice

Drain fruit cocktail. Add to this the sour cream, almonds, banana, marshmallows, sugar and lemon juice. Place in refrigerator freezing tray.

Mrs. John L. Gregory, Jr.

MIXED SALADS

Stuffed Lettuce Salad

1 large head lettuce
1 package cream cheese
2 tablespoons roquefort cheese
1 tablespoon minced green pepper
1 teaspoon minced onion
½ cup diced tomato
⅛ teaspoon salt
⅛ teaspoon pepper

Wash, dry, and remove the core from a firm head of lettuce. Mix all the other ingredients together and stuff into cavity of the lettuce, packing firmly. Wrap lettuce in a clean damp cloth and chill for at least 3 hours. Chill salad plates. In serving, slice the lettuce crosswise so that each portion will have a cheese center. Use any desired dressing.

Mrs. Paul B. Toms (Courtesy Mrs. J. E. Bassett)

Green Pepper Cheese Rings

4 tablespoons blue cheese run through a sieve
2 3-ounce packages cream cheese
½ teaspoon grated onion
½ teaspoon Worcestershire sauce
Dash tabasco sauce
3 tablespoons grated carrots
2 tablespoons diced tomatoes
2 tablespoons chopped green peppers
Season well with salt and pepper

Mix above ingredients well and stuff them into 2 medium green pepper shells. Chill in refrigerator until cheese mixture is firm. Slice crosswise and arrange on lettuce.

Miss Pedge Arnold

Chicken Salad

1 4-pound hen
2 eggs (hard boiled and chopped)
2 cups diced celery
½ cup sweet pickle, cut-up
1 heaping tablespoon mayonaise
Cooked dressing from recipe below:

Boil hen in salted water. Save broth to make cooked dressing. Cut hen in small pieces. Add other ingredients and mix well. The cooked dressing for chicken salad follows:

1 egg
1 tablespoon flour
1 tablespoon sugar
½ cup vinegar
½ cup chicken broth

Beat egg, add flour and sugar, then vingear and broth. Stir until smooth. Cook in top of double boiler until thick, stirring constantly (takes about 5 minutes).

Mrs. H. B. Byrd, Jr.

Angel Salad

1 large can sliced pineapple
1 large can white cherries
1 pound marshmallows
¼ pound almonds
1 pint whipped cream

DRESSING:
6 egg yolks
6 tablespoons sugar
1 tablespoon flour (heaping)
½ teaspoon salt
¾ cup milk
3 tablespoons vinegar

Boil ingredients until thick and smooth, stirring constantly. When cool, add whipped cream, then stir in fruit, nuts, and marshmallows. Chill and serve on lettuce leaves.

Miss Virginia Goode (Courtesy Miss Laura Kreger)

Sour–Cream Cole–Slaw

½ medium-sized cabbage head
½ cup sour cream
2 tablespoons vinegar
½ teaspoon salt
⅛ teaspoon pepper
2 tablespoons sugar

Shred fine the chilled cabbage. Combine remaining ingredients and pour over cabbage. Mix lightly. Sprinkle with paprika. Serves 6.

Mrs. F. Paul Turner, Jr.

Potato Salad

8 medium potatoes
2 cups celery, chopped
3 eggs (hard boiled and chopped)
1 cup sweet pickle, cut-up
1 medium onion, chopped
½ cup mayonaise
Salt
Cooked dressing from recipe below:

Cook potatoes in water to cover. Add 1 tablespoon salt. Mash or dice potatoes and add other ingredients. Mix well and salt to taste. The cooked dressings for the potato salad follows:

1 egg
1 tablespoon flour
1 tablespoon sugar
½ cup vinegar
½ cup milk

Beat egg, add flour and sugar, then vinegar and milk. Stir until smooth. Cook in top of double boiler until thick, stirring constantly (takes about 5 minutes). This makes the right quantity for potato salad above.

Mrs. H. B. Byrd, Jr.

Cottage Cheese Slaw

1 pound cottage cheese
½ head cabbage
1 small onion
1 teaspoon sugar
Salt
Pepper
Vinegar
Mayonaise

Shred cabbage, mince onion. Mix together. Mix salt, pepper, sugar and vinegar together. Add to cabbage and cheese. Mix well. (Old Metheuselea Townes brought this recipe over on the Mayflower).

Mrs. Reginald W. Gravely

Macaroni Salad

1½ cups elbow macaroni
3 eggs, hard boiled
1½ cups celery, diced
1 can crab meat
2 tablespoons lemon juice
1 small can of English peas
Miracle whip salad dressing
Paprika

Cook macaroni, rinse in cold water and chill. Add the other ingredients using enough miracle whip diluted with cream to moisten the mixture.

Mrs. Robert L. Whitener

Macaroni Salad

2 cups cooked macaroni
½ cup chopped green pepper
1 tablespoon grated onion
2 tomatoes, peeled and diced
Salt and pepper to taste
Mayonaise

Cook and cool macaroni. Add other ingredients and chill well. Serve on lettuce. Celery may be added. Serves 8.

Mrs. J. G. Ragland, Jr.

Mother's Potato Salad

10 medium-sized potatoes, boiled
3 hard boiled eggs
1 small onion, chopped fine
Dash of mustard dissolved in vinegar
Salt to taste
Home-made mayonaise

Mrs. Allen Mebane

Avocado Salad

2 tomatoes, diced with seeds discarded
½ cup of 1-inch slivers of celery
½ cup ripe olives, pitted and sliced
4 tablespoons garlic French dressing
2 avocados
Little lemon juice

Mix the tomatoes, celery, and olives together and marinate in the French dressing for 1 hour. Peel and slice avocados into thirds lengthwise. Brush with lemon juice. Arrange in lettuce cups and fill with marinated mixture. Season with salt and pepper and top with dressing.

Mrs. Hampton G. Goode

Pear and Grape Salad

1 can pear halves
1 3-ounce package cream cheese
1 bunch grapes
Lettuce

Arrange lettuce and pear half on each salad plate. Soften cream cheese with a little cream or mayonaise. Put a light coat of cheese on the outside of the pear halves. Then half and seed your grapes. Arrange the grape halves on the pears to resemble bunches of grapes.

Mrs. William F. Stone

Avocado and Egg Salad

2 avocados
2 deviled eggs
French dressing
Lettuce

Place an egg half in each avocado half. Serve on lettuce and top with French dressing. Serves 4.

SALAD DRESSINGS

Country Club Dressing

½ teaspoon paprika
½ grated onion
1 pint mayonaise
2 tablespoons honey
2 tablespoons parsley
1 large bottle catsup
Juice of ½ lemon
Salt and pepper to taste

Mix the ingredients together and put in a quart jar. Keep tightly closed in refrigerator. This dressing is good over fruit salads and shrimp salads.

Mrs. J. Clyde Hooker, Jr.

Salad Dressing and Tossed Salad

1 3-ounce package cream cheese
Juice of ½ lemon
1 teaspoon vinegar
1 tablespoon milk
3 tablespoons mayonaise
Dash catsup
1 drop tabasco
¼ small onion, grated

Mix all together and pour over salad.

Mrs. Richard C. Myers

Celery Seed Dressing

1 cup Wesson oil
1/3 cup vinegar
½ cup sugar
½ teaspoon dry mustard
½ teaspoon salt
1 tablespoon celery seed
½ teaspoon grated onion

Put vinegar, sugar, salt, and mustard in mixing bowl. Put in refrigerator. Have the oil cold also. Add oil to above mixture slowly, using about No. 6 speed on mixer. When stiff, add grated onion and celery seed. Keep cold.

Mrs. Claude E. Taylor, Jr.

French Dressing

1 cup vinegar
1 cup Wesson oil
1 cup tomato soup
1 onion
1 teaspoon pepper
1 tablespoon salt
Garlic salt
½ teaspoon sugar
Roquefort cheese

Mix vinegar, oil, soup, and seasoning. Quarter onion, crumble cheese. Add onion, cheese, and garlic salt as desired. Always shake well before serving.

Mrs. Charles C. Broun

French Dressing

¼ can tomato soup
¼ cup sugar (scant)
¾ to 1 cup oil
½ cup vinegar (scant)
1½ teaspoons salt
1 teaspoon onion juice (optional)
½ teaspoon C blend herbs
Paprika
1 or 2 cloves of garlic

Put ingredients in bottle and shake well.

Mrs. Brooks R. Leavitt

Avocado Mayonaise

1 medium avocado
2 tablespoons lemon juice
2 cups mayonaise
Salt and sugar to taste

Press through a fine sieve the fruit of avocado. Add lemon juice, mayonaise, salt and sugar. Blend thoroughly. Serve with tomato-avocado aspic.

Mrs. John G. Ragland, Jr.

Iriquois Dressing

1 tablespoon lemon juice
1 tablespoon vinegar
4 tablespoons Wesson oil
6 tablespoons tomato catsup
Salt and red pepper
2 hard boiled eggs
1 tablespoon onion, finely chopped

Mix as for French dressing, then add the eggs, finely chopped, and the onion. This makes a delicious dressing for grapefruit salad.

Mrs. R. M. Simmons, Jr. (Courtesy Mrs. E. G. Acker)

Tarragon French Dressing

2/3 cup Wesson oil
1/3 cup Heinz tarragon vinegar
1 whole egg
Salt, sugar and paprika to taste

Beat whole egg with rotary egg beater. Add all of oil, then vinegar. Season to taste. This dressing does not need refrigeration. Do not seal. Leave jar covered lightly.

Mrs. M. J. Fogarty

Cream Dressing For Fruit Salad

4 egg yolks
4 tablespoons vinegar
6 tablespoons sugar
1 teaspoon salt
1 teaspoon mustard
1 teaspoon butter
1 cup whipped cream
Few grains cayenne
12 marshmallows, chopped
½ cup pecans, chopped

Put egg yolks in double boiler, add vinegar, butter, sugar, salt, mustard and cayenne. Stir ingredients until they have cooked 5 minutes. Allow to cool, then add whipped cream, marshmallows and nuts. Beat thoroughly. Place a spoonful of dressing on each salad plate.

Margaret Sydnor Simmons

Roquefort Cheese Dressing

Place cheese in mixing bowl. Let it reach room temperature. With rotary beater or Mixmaster beat until soft. Add small amount of salad dressing, pinch of dry mustard, and a dash of Worcstershire sauce. Continue beating and thinning until of right consistency.

with beer *Mrs. M. J. Fogarty*

Home-Made Mayonaise

2 egg yolks
1 teaspoon sugar
½ teaspoon dry mustard
2 cups olive oil
½ teaspoon salt
3 tablespoons vinegar or 2 tablespoons lemon juice

Beat yolks until thick. Add olive oil by the teaspoonful. After 1 cup of the oil has been used, then add sugar, salt, mustard, and vinegar or lemon juice. Continue adding oil very slowly until all of it has been used. Then beat quickly for about 2 minutes.

The above recipe for mayonaise is good with meat salads if whipped cream and horseradish are added.

French Dressing

1 cup oil
½ cup vinegar
3 teaspoons salt
3 tablespoons sugar

Place above ingredients in bowl and beat until mixed. Add paprika for color. Can be kept for several weeks in a bottle in rfrigerator.

Mrs. J. Charles Jones

Raw Fruit Salad Dressing

1 cup Wesson oil
¼ cup vinegar
½ teaspoon salt
½ teaspoon dry mustard
½ teaspoon celery salt
½ teaspoon paprika
1 cup sugar

Combine and shake well before using. Serves about 8. Delicious on avocado pear, grapefruit sections, and melon balls.

Mrs. I. W. Westbrook

Sour Cream Dressing

1 cup sour cream
¼ teaspoon salt
1½ tablespoons lemmon juice
¼ cup honey

Combine and beat stiff.

Mrs. S. Arthur Hooker

Pineapple Dressing

1 cup canned pineapple juice
¾ cup sugar
2 tablespoons butter
½ cup thick cream, whipped
2 eggs
1 tablespoon flour

Blend together sugar, butter, flour, and egg yolks. Beat egg whites until stiff and add to sugar mixture. Pour over all, the warmed pineapple juice. Put into double boiler and cook until thick. When cold, add whipped cream. Serve over fruit salad, pineapple salad, or frozen salad.

Mrs. H. Banks Pannill

Whipped Cream Dressing

4 egg yolks
4 tablespoons vinegar
4 tablespoons sugar
1 pinch salt
12 marshmallows, chopped
½ cup nuts
2 cups whipped cream

Cook first 4 ingredients in double boiler until thick. Beat in the marshmallows, then cool, add nuts. When ready to serve add whipped cream.

Mrs. Irvine Tuggle

"A duck and a drake, And a halfpenny cake,
With a penny to pay the old baker."
-Mother Goose Rhymes.

BREAD

Spoonbread Souffle

Make a thick mush of ½ cup white cornmeal, 2 cups sweet milk by scalding milk, adding meal gradually, stirring constantly over low heat. Add:

2 tablespoons butter
2 teaspoons sugar
½ teaspoon salt
3 well beaten whole eggs

Turn into greased baking dish. Cook until brown and firm at 425 degrees about 30 to 45 minutes. Serves 4 or 5

Mrs. James Smith

Hush Puppies

2 cups white cornmeal
2 teaspoons baking powder
1 teaspoon salt
1½ cups milk
½ cup water
1 large onion, chopped fine

Sift dry ingredients together and add milk and water. Stir in chopped onion. Add more meal or milk if necessary to form a soft but workable dough. Mold pieces of dough into oblong cakes about five inches long and three inches wide and about ¾ inch thick. Fry in hot deep fat or oil (365 degrees) until well browned. When served with fish, fry in skillet immediately after the fish is removed, using same fat.

Mrs. J. Clyde Hooker. Jr.

Batter Bread

1 cup corn meal
1 pint boiling sweet milk
Cool and add butter size of walnut
1 teaspoon salt
2 egg yolks
1 level teaspoon baking powder
1 teaspoon sugar

Fold in whites of 2 eggs. Put in baking dish and bake in hot oven for about 30 minutes.

Mrs. D. T. Wendt

Buttermilk Biscuits

2 cups sifted flour
½ teaspoon baking soda
½ teaspoon salt
1½ teaspoons baking powder
5 tablespoons shortening
About ¾ cup buttermilk

Sift flour and measure. Resift with soda, salt and baking powder. Cut shortening into flour until it is well blended. Add only enough milk to make a stiff dough. Turn onto a floured board, and knead about 8 to 10 times. Roll ¼ inch thick and cut with a floured biscuit cutter. Bake in a hot oven 475 degrees for 12 to 15 minutes. This makes about 24 biscuits. (Sour milk may be used instead of buttermilk. To sour milk, use ¾ cup sweet milk and add ¾ tablespoons lemon juice or vinegar. Let stand 5 minutes).

Miss Virginia Goode

Buttermilk Biscuits

2½ cups flour—measured after sifting
1 teaspoon salt
½ teaspoon soda
4 tablespoons shortening cut into
1 cup buttermilk
Mix but do not knead.

Mrs. C. Kavanaugh Sparrow

Williamsburg Sally Lunn

One yeast cake dissolved in warm milk. Cream together ½ cup butter, 1 teaspoon salt, and 1/3 cup sugar. Add 3 eggs—one at a time and beat. Sift in one quart flour alternated with milk and yeast. Let rise; beat well and let rise again. Pour it in well buttered mold; cook in moderate oven, 400 degrees.

Miss Betsy Gravely

Outdoor Bread

1 dozen hamburger rolls
1½ sticks butter (melted)
Parmesan cheese

Split rolls and brush heavily with butter. Sprinkle completely. about ⅛ inch thick with with parmesan cheese. Cover pan with aluminum foil, heat slowly in oven about 200 degrees for 45 minutes to 1 hour. Uncover and brown quickly just before serving.

Mrs. J. D. Crosby

Waffles

2 cups flour
4 tablespoons baking powder
1 pint sweet milk—fresh from the cow or warmed until tepid
2 eggs, well beaten
4 tablespoons melted lard

To eggs stir milk. Add flour with baking powder. Add lard. Do not grease electric mold.

Recipe of Mrs. A. M. Dudley, Contributed by Miss Eliza Reamy Smith

Dinner Rolls and Cinnamon Buns

DINNER ROLLS

1½ cups milk
3 tablespoons margarine, butter or Crisco
3 tablespoons sugar
1 yeast cake
1 large egg (or 2 small ones)
4½ cups flour
1½ teaspoons salt

Heat milk to boiling with sugar and shortening added. Cool to lukewarm. Crumble yeast into this liquid—dissolve. Add beaten egg, then sifted flour and salt. Mix well. Put into bowl and let rise about 2 hours. Make into rolls and let rise 2 hours longer. Bake in 400 degree oven about 12 to 15 minutes. The dough will keep in refrigerator 3 days.

CINNAMON BUNS

Recipe for dinner rolls (use dough which rose only 2 hours)
Raisins and nuts
Cinnamon and sugar
Brown sugar
Syrup

Roll out desired amount of dough as you would a jelly roll. Spread with melted butter or margarine. Sprinkle cinnamon and sugar over this (either white or brown). Add chopped pecans and raisins. Roll up. Then cut into buns. Dip each bun into melted butter before arranging in pan. Let rise 2 hours. Bake in 400 degree oven about 15 minutes or until brown. Make a syrup of brown sugar, water and butter, let boil until soft ball stage. When buns are brown, pour coked syrup over them. Put back into oven a few minutes or until syrup is absorbed by buns. This gives you a sweet bun without burning. (I usually add a few nuts to top of each bun before I let them rise).

Mrs. Clarence P. Kearfott

Quick Nut Loaf

2 cups bread flour
½ cup sugar
4 teaspoons baking powder
1 teaspoon salt
3 tablespoons butter
2 tablespoons lard
1 egg
1 cup milk
½ cup English walnuts

Mix and sift flour, sugar, baking powder and salt. Work in butter and lard, using tips of fingers, then add egg yolk well beaten, milk and walnut meats. Let it stand 20 minutes then bake in moderate oven 40 minutes at 350 degrees.

Mrs. R. B. McCutcheon

Raised Biscuits

4 cups flour
2/3 cup lard
¾ cup buttermilk
¾ cup sweetmilk
2 tablespoons sugar
2 teaspoons baking powder
½ teaspoon soda
1 teaspoon salt
1 yeast cake dissolved in ¼ cup lukewarm water

Sift all dry ingredients, work in shortening with mixing fork. Add all liquid, including dissolved yeast. Roll thin, cut with small biscuit cutter, dip each in melted butter, place double decker. Let rise about 2 hours. Bake in hot oven. This dough may be kept in greased bowl in refrigerator 3 to 5 days. Cinnamon and nut rolls may be made from this also.

Mrs. Carl Smith

Risen Biscuits

1¼ cups scalded milk
½ cake yeast
2 teaspoons sugar
½ teaspoon salt
Lard size of egg
1 egg
3½ cups sifted flour

Dissolve yeast in small amount of warm water or milk, add other milk which has been cooled to luke warm. Stir in other ingredients. Roll out as for biscuits, cut and place in greased pan to rise 3 or 4 hours. Bake in 450 degree oven.

Mrs. Horace Dyer

Corn Bread

1 cup white cornmeal
½ teaspoon baking soda
½ teaspoon salt
1 egg, beaten
1 cup buttermilk
1 tablespoon melted shortening

Sift dry ingredients together. Mix egg and buttermilk and add to dry ingredients. Add shortening and pour into greased shallow pan. Bake in 450 degree F. oven 18 minutes. Serves six.

Mrs. J. Clyde Hooker, Jr.

Batter Bread

1 cup meal
2 cups of milk
2 eggs
1 cup water
1 tablespoon butter
1 teaspoon sugar
1 teaspoon salt

Take the milk and water and heat to luke warm, gradually add the meal and stir until well mixed and rather thick. When this mixture has cooled for several minutes add the eggs which have been beaten then the sugar, salt and butter. Beat until smooth and place in a greased casserole. Cook at 350 degree temperature for 30 minutes. Serves 6.

Mrs. J. Charles Jones

Garlic Bread

Mince 1 clove garlic and add ¼ pound melted butter. Cut a loaf of French bread in ½ inch slices, leaving loaf intact at bottom. Brush slices and top of loaf with garlic butter; heat in 350 degree oven for 15 minutes. Serves 6-8.

Mr. Arthur Hooker

Ice Box Rolls

2 medium potatoes
1 teaspoon salt
1 heaping tablespoon sugar
1 yeast cake
Flour
½ cup lard

Cook potatoes and mash. Use water in which potatoes were cooked, adding enough water to make 1½ cups. Combine mashed potatoes, water, salt and sugar. When mixture has cooled to lukewarm, add yeast cake and let stand until yeast bubbles (30-60 minutes). Make bread of liquid flour and lard, using enough flour to make a stiff dough. Let rise to double bulk. Knead again and shape into rolls. Let rise to double size and bake in oven 450 degrees about 12 to 15 minutes. Any leftover dough may be kept in refrigerator for a day or two.

Miss Virginia Goode by Miss Lucille Graves

Delicious Never-Fail Pancakes

1 cup flour sifted with
1 teaspoon baking powder
½ teaspoon soda
¼ teaspoon salt

Add 1 tablespoon Karo or any heavy syrup; 1 large egg; approximately 1 cup or more sour buttermilk. Beat all together well.

Mrs. R. J. Hampson

Ice Box Rolls

4 cups sifted flour
¼ cup sugar
1 yeast cake (dissolved in warm water)
1 tablespoon lard
½ tablespoon salt
⅛ cup warm water
1 cup boiling water
1 egg, well beaten

Mix sugar, salt and lard with boiling water. When cool add yeast (dissolved in warm water). Add 2 cups flour and mix well. Add remaining 2 cups of flour and mix well. Set in refrigerator at once. When ready to use, pinch off desired amount of dough, form into roll shapes, brush with butter and allow to rise about 1½ hours. Pre-heat oven to 400 degrees and cook 15 minutes.

Mrs. Jerry Chaney

Captain Bill's Famous Hush Puppy Recipe

1 pound cornmeal
3 tablespoons sugar
1 teaspoon salt
1 egg (beaten)
½ pint buttermilk
Pinch soda

Add 2/3 pint of water and mix thoroughly. Drop in deep fat (preferably Wesson Oil) and cook in temperature of 375 degrees. I heartily recommend this to all.

Mrs. William R. Windle

(from: Captain Bill's Water Front Restaurant, Morehead City, N. C.)

Spoon Bread

1½ cups corn meal
⅛ pound butter
1 teaspoon sugar
1 1/3 teaspoons salt
3 eggs
2 cups sweet milk
1½ cups boiling water
1 tablespoon baking powder

Mix corn meal, salt, sugar and scald with boiling water. Add melted butter, beat eggs and add milk. Mix and add baking powder the last thing before putting in oven. Cook 30 minutes at 350 degrees.

Mrs. Irving M. Groves, Jr.

Raisin and Ripe Olive Muffins

4 English muffiins
2/3 cup seedless raisins
½ cup sliced ripe olives
1½ cups American cheese
¼ cup minced green peppers
3 tablespoons cream

Split muffins. Blend all ingredients and spread on cut surface of muffins. Put on broiler rack 3 inches below unit. Cook 4 minutes or until cheese is melted. Serve piping hot.

Mrs. Fred Robbins

Blueberry Muffins

2 cups flour
2¼ teaspoons baking powder
½ teaspoon salt
2 tablespoons sugar
1 cup milk
1 egg, well beaten
3 tablespoons melted margarine
2/3 cups blueberries

Mix and sift dry ingredients, Add milk, egg and margarine to flour mixture. Add blueberries and mix well. Bake in 425 degree oven for 20 to 25 minutes. Makes approximately 12.

Mrs. Jerry S. Chaney (Courtesy of Mrs. George W. Chaney)

Banana Bread

½ cup butter
1 cup sugar
2 eggs
2 cups flour
1 teaspoon baking soda
3 mashed bananas
1/3 cup chopped nuts

Cream butter with sugar and add in order beaten eggs, flour, baking soda, mashed bananas and chopped nuts. Beat all ingredients together and bake in a well-greased loaf pan in 350 degree oven for 40 minutes. Cool before cutting.

Mrs. L. W. Helms

Banana Bread

1 scant cup sugar
¼ cup shortening
1 egg, well beaten
3 -4 bananas (mashed or riced)
1 teaspoon soda
Pinch salt
2 cups flour

Mix all ingredients in order given and bake in loaf pan 50 minutes at 350 degrees.

Mrs. Leon A. Lackey

Lucille's Waffles

1½ cups flour
1 teaspoon salt
1 teaspoon baking powder
1 tablespoon sugar
4 tablespoons melted butter
1 cup sweet milk
2 eggs, well beaten

Mix dry ingredients together and sift twice. Add milk and melted butter, mix well. Add eggs and mix into a smooth batter that will pour easily. Serves 6.

Mrs. J. Clyde Hooker, Jr.

Corn Dodgers

1 cup cornmeal
½ cup flour
2 teaspoons baking powder
1 teaspoon salt

Mix with enough water to make a soft dough. Drop by teaspoonfuls into deep fat.

Miss Virginia Goode (from Mrs. C. A. Bowen)

Sally Lunn

Mix together:
- 1 egg
- 1½ tablespoons sugar

Add:
- 1 cup milk
- 1 cup flour
- 1 teaspoon salt
- 1½ teaspoons baking powder
- Melt 1 tablespoon butter and add

Bake in greased round casserole at 425 degrees for 30 minutes.

Mrs. J. H. Irby

Corn Batter Cakes

- ¾ cup boiling water
- 1 cup corn meal
- 1 egg (beaten)
- ½ cup flour
- ¾ teaspoon salt
- 2½ teaspoons baking powder
- ⅞ cup milk
- 1½ tablespoons fat (melted)

Stir boiling water into ½ cup corn meal. Cool and add egg. Sift other ½ cup corn meal with flour and other dry ingredients. Add dry ingredients alternately with milk. Add shortening. Fry on hot griddle. Serve with maple syrup.

Miss Virginia Goode by Mrs. John Richmond

Loaf Bread

Dissolve 1 package of yeast in
- ½ cup lukewarm water

Mix together
- ½ cup sugar
- 1 tablespoon salt
- 2½ cups lukewarm water
- ½ cup melted lard

Add dissolved yeast to this mixture and add enough flour to knead (8 to 10 cups) about 9 cups sifted. Grease top with Wesson Oil and let rise 3 hours. Put on floured board and knead about 30 strokes. Divide into 3 loaves and let rise 2 hours in loaf pans. Bake 30 minutes at 400 degrees F.

Mrs. J. Clyde Hooker, Jr.

Cornbread Squares

- ¾ cup meal
- ¼ cup flour
- 1 teaspoon salt
- 1 tablespoon sugar
- 2 teaspoons baking powder
- 1 egg
- 1 cup sweet milk
- 3 tablespoons grease

Sift together the meal, flour, salt, sugar, baking powder. Add sweet milk and beaten egg. Melt the grease in the pan this mixture is to be baked in. Add grease last. Bake in 450 degree oven until brown. Serves 4.

Mrs. J. W. Clark

Batter Bread

- 1 cup corn meal
- 2 cups boiling water
- ¼ cup butter
- 2 cups sweet milk
- 1 teaspoon salt
- 3 eggs
- 2 teaspoons baking powder

Scald meal with the boiling water, add butter. Cool slightly. Add milk, salt and egg yolks. Fold in stiffly beaten egg whites and add baking powder. Cook at 425 degrees in greased individual cups for 30 minutes. If in a casserole, cook for 45 minutes. Serve at once.

Mrs. Robert N. Groner

Rolls

- 1 cup mashed potatoes
- 1 cup potato water
- ½ cup scalded milk
- 2 eggs
- 1 cake yeast or package granulated
- 1/3 cup sugar
- 2 teaspoons salt
- 1 cup shortening
- 7 cups flour

Cream shortening, sugar, salt, and potatoes. Add well beaten eggs. Add milk to which yeast was added when lukewarm, potato water and flour. Knead and place in refrigerator until ready for use. Make into rolls and let rise one time.

Mrs. C. Kavanaugh Sparrow

All Bran Refrigerator Rolls

½ cup boiling water
½ cup Kellogg's All Bran
½ cup shortening
¼ cup sugar
1 egg (beaten)
1 yeast cake in
½ cup warm water
1 teaspoon salt
3 cups flour

Pour ½ cup boiling water over shortening, sugar, bran, salt. When cool add egg, then add yeast and ½ cup water mixture. Stir in flour. Store in refrigerator. Allow to rise out of refrigerator for 1½ to 2 hours before baking in greased muffin tins in 450 degree oven.

Miss Virginia Goode by Mrs. John Richmond

Pound Cake Waffles

¾ cup butter
1 cup sugar
4 eggs
¼ cup milk
1¼ cups flour
2 teaspoons baking powder
½ teaspoon salt
1 teaspoon vanilla

Cream butter, add sugar gradually, mixing until creamy. Add well beaten egg yolks. Sift together flour, baking powder, salt and add alternately with milk to the first mixture. Fold in stiffly beaten egg whites. Add vanilla. Drop 1 tablespoon of batter on each section of waffle grill and bake one minute. Serve while warm with vanilla ice cream.

Miss Virginia Goode

Red Horse Cakes

4 cups corn meal
1 medium onion (minced)
½ cup flour
2 teaspoons baking powder
1 teaspoon salt
1 teaspoon tabasco
Milk to soften dough
2 eggs

Mix well, fry in fish grease until brown.

Mrs. S. W. Adams

Hotel Roanoke Spoon Bread

1½ cups corn meal
⅛ pound butter
1/3 teaspoon salt
1 teaspoon sugar
5 eggs
2 cups milk
1½ cups boiling water
1 tablespoon baking powder

Mix corn meal, salt and sugar; scald with boiling water. Add melted butter. Beat eggs and add milk to eggs. Put the two mixtures together and then add baking powder. Pour into baking pan and bake 30-35 minutes in 350 degree oven. About 10 servings.

Mrs. F. Paul Turner, Jr.

Pancakes

1½ cups sifted flour
1 tablespoon sugar
1 egg, slightly beaten
2 tablespoons melted butter or salad oil
2 teaspoons baking powder
1 teaspoon salt
1½ cups milk

Sift flour, baking powder, sugar and salt together. Beat egg slightly, stir in milk and melted butter. Add sifted dry ingredients all at once; stir only until flour is dampened. Do not beat. This recipe makes 8 to 10 pancakes.

Mrs. Paul B. Toms

Buttermilk Biscuits — 2 1/2 dozen

3 cups flour
3 teaspoons baking powder
4 tablespoons lard
½ teaspoon soda
1 cup sour milk

Sift dry ingredients. Make large round hole in mixture. Add lard and milk and work lightly with fork. Handle dough as little as possible. Roll and cut. Dot each biscuit with butter. Bake in hot oven. For cheese biscuits add 1½ cup grated cheese.

Mrs. Carl Smith

Spoon Bread

1 pint milk
1 cup water

Stir in slowly 1 cup sifted meal and 1 teaspoon of salt, stirring constantly. Cook until smooth. Add one large tablespoon butter. Beat 3 eggs in bowl until light and add to mixture, stirring in well. Put in buttered baking dish. Bake until it rises.

Mrs. John Yeaman

Coffee Cake

1½ cups flour (sifted before measuring)
¾ cup sugar
3 teaspoons baking powder
Pinch of salt

Sift above ingredients together. One egg, beat in cup then fill with milk. Add egg and milk to dry ingredients. Add 1½ tablespoons melted shortening. Pour into square pan. Sprinkle with sugar and cinnamon. Bake at 375 degrees for about 20 minutes.

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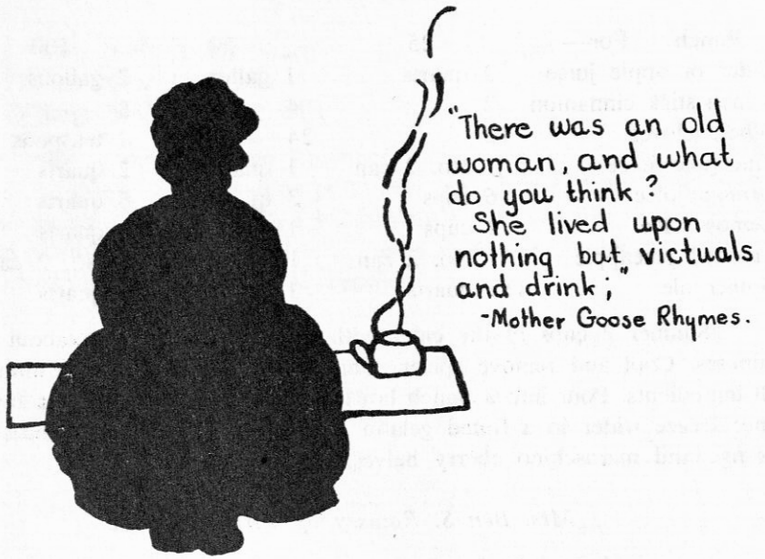


BEVERAGES

Cranberry Punch

4 pints cranberry juice
1 No. 3 tall can of orange and grapefruit juice mix (sweet)
1 No. 2½ can sweetened pineapple juice
½ cup lemon juice

Make a syrup of, and boil 10 minutes:
1 cup sugar
1 cup water
¼ cup whole cloves
3 cinnamon sticks

Strain syrup after cooling. Mix fruit juices with syrup and chill. Just before serving add 2 quarts chilled ginger ale. Delicious and most attractive if lime sherbert or melon balls are added. Serves 40 to 50 punch cups. This recipe can be decreased satisfactorily.

Miss Virginia Goode

Cider Punch

Punch For—	25	50	100
Cider or apple juice	2 quarts	1 gallon	2 gallons
3 inch stick cinnamon	2	4	8
Whole cloves	12	24	2 teaspons
Pineapple juice	1 No. 2 can	1 quart	2 quarts
Orange juice	6 cups	3 quarts	6 quarts
Lemon juice	2 cups	1 quart	2 quarts
Crushed pineapple	1 No. 2 can	1 No. 2 can	2 No. 2 cans
Ginger ale	1½ quarts	3 quarts	6 quarts

Simmer 2 cups of the cider with spices in a saucepan about 15 minutes. Cool and remove spices. Chill juices until icy cold. Combine all ingredients. Pour into a punch bowl. Add a block of ice. For a fancy one: freeze water in a fluted gelatin mold. Garnish with thin slices of orange and maraschino cherry halves.

Mrs. Ben S. Ramsey by Virginia Goode

Russian Tea

2 level tablespoons tea
1 teaspoon whole cloves
1 teaspoon whole allspice

Pour over tea and spices 2 quarts freshly boiled water. Steep for 5 minutes. Make a syrup of 1½ cups of sugar and 2 cups of water. Boil to or 3 minutes. Strain the tea, add the syrup and juices of 3 large oranges and four lemons. Add more sugar or fruit juices according to taste. Keep hot on stove until served but do not boil.

Mrs. Theo. F. Gilliam

Spiced Hot Grape Juice

3 cups water
12 whole cloves
12 whole all-spice
2 sticks cinnamon

Boil 10 minutes. Remove spices and add
1 cup grape juice
1 lemon
Sweeten to taste

This is a very pretty drink for Christmas time.

Mrs. William F. Stone

Fruit Punch

2 cans frozen orange juice
1 can frozen lemonade
2 large cans pineapple juice
½ cup sugar
1 pint water
ginger ale

Mix orange juice and lemonade as directed on can. Stir until all sugar is dissolved. Add pineapple juice and water. Chill thoroughly. When ready to serve mix 2/3 juice mixture and 1/3 ginger ale. Freese juice mixture for ice—in cubes to serve in glasses; in block to use in punch bowl. Serves about 30 people.

Mrs. Jerry Chaney, (Courtesy of Mrs. Irving Groves)

Russian Tea

8 cups water
1 stick cinnamon
5 whole cloves
1½ cups sugar
5 teaspoons tea
4 oranges
2 lemons

Boil water, cinnamon and cloves together for 15 minutes. Remove cinnamon and cloves. Add sugar, hold tea in water until it colors the water. Add juice of the oranges and lemons.

Mrs. John D. Watt

Mint Punch

1 cup mint jelly
3 cups boiling water
1 cup pineapple juice
1 cup orange juice
½ cup lemon or lime juice
1 12-ounce bottle ginger ale, chilled

Heat jelly in boling water until dissolved. Cool; add juices. Add ginger ale just before serving. Pour over crushed ice and add lemon or orange slices and a cherry.

Mrs. Shelton Scales

Iced Tea

3 teaspoons of tea
2 tablespoons sugar
1 teaspoon dried mint or several sprigs of fresh mint
Juice of ½ lemon

Pour hot water on the above. Makes 1 quart.

Mrs. C. Davis Haines (*contributed by Mrs. E. G. Penn, Jr.*)

Grape Wine

1 quart grapes
3 pounds sugar
1 gallon jug

Wash 1 quart of any kind of grapes, leaving skins on them. Place one by one in gallon jug. Dissolve sugar in a pitcher of cold water thoroughly; add to grapes in jug, then fill jug within 6 inches of top with more water; tie up mouth of jug with piece of cheese cloth and put in a dark place for six weeks, then strain through cheese cloth two or three times. This makes about three quarts of wine.

Miss Virginia DeShazo

Mrs. Brownie Robertson's Fruit Punch

12 cups water
4 cups sugar
Juice of 6 lemons and 6 oranges
4 cups of tea
1 large bottle of gingerale (added last)
Marischino cherries
1 can pineapple juice

Add the sugar to the water and stir until dissolved. Boil for several minutes to make a syrup and allow to cool, then add fruit juices and cherries. A good taste may be added by simmering part of the water over the lemon and orange rinds. Serves about 50 people using punch cups.

Mrs. J. Ernest Jones

DESSERTS

PASTRY—

Hot Water Pastry

¼ cup boiling water
½ cup shortening
1½ cup flour
½ teaspoon salt
½ teaspoon baking powder

Put shortening into boiling water. Stir until melted. Add sifted dry ingredients. When thoroughly mixed, place in refrigerator until firm. Then roll as desired. This pastry will keep for some time in refrigerator.

Mrs. J. G. Ragland

Graham Cracker Crust

16 graham crackers finely crushed
¼ pound melted butter or margarine

Mix ingredients thoroughly and put in pie pan. This will fit 9-inch pan.

Miss Margaretta Gerlaugh

Stir–N–Roll Pastry

2 cups sifted flour
1½ teaspoons salt
½ cup liquid shortening
½ cup cold milk

Blend ingredients thoroughly. Press into smooth ball with hands. Cut in halves and flatten slightly. Place one half of pastry between 2 sheets of wax paper (12 inches square). Roll out gently until circle of pastry reaches edge of paper. Peel off top paper and place pastry (paper side up) in pie pan and gently peel off remaining paper. This saves having to wash board and roll pin. If you wet the cabinet you are rolling the pastry on, the paper won't slip.

Mrs. H. G. Dyer

Plain Pastry

1½ cups flour
½ teaspoon salt
½ cup shortening
3 to 4 tablespoons cold water

Sift flour and salt. Cut in shortening with two knives. Do not mix as thoroughly as for crumbly pie crust but leave shortening in small lumps or slices. Roll lightly and bake quickly in a hot oven.

Mrs. E. A. Dudley

PIES—

Easy to Make Applie Pie

4 medium chopped apples (in ½ inch cubes)
2/3 cups white sugar

Place chopped apples in an 8 inch square pan. Sprinkle apples generously with cinnamon and the 2/3 cup sugar. Dot all over with butter. In each corner of pan, put one tablespoon cold water.

CRUST FOR EASY TO MAKE APPLE PIE

Stick of butter (¼ pound)
1 cup flour
½ cup brown sugar

Blend well and dot over top of apples. Bake slowly 325 degrees 30 minutes. Cut this in squares and lift out with ladle. Serve with whipped cream. Serves 6.

Mrs. M. J. Fogarty

Coconut Pie

1 can moist coconut
¾ cup sugar
2 tablespoons flour
Butter size of egg
1 cup milk
Pinch salt
2 egg yolks
2 teaspoons vanilla

Beat egg yolks well, add flour, sugar, coconut, melted butter, milk, vanilla and salt. Fill unbaked pie shell with mixture and top with meringue made from 2 egg whites. Bake in 350 degree oven about 40 minutes.

Mrs. S. M. Hedgecock

Coconut Pie II

2 cups sugar
2 tablespoons flour
1 box coconut
3 eggs, separated
1 cup milk
½ cup melted butter

Beat egg yolks until lemon color, add other ingredients, mix well. Last fold in 3 egg whites which have been beaten until stiff. Pour into unbaked pie shell, bake at 400 degrees for 10 minutes, reduce heat to 200 degrees bake 40 minutes, or until firm.

Mrs. H. C. Gravely, II

Chocolate Cream Pie

1 cup sugar
3 tablespoons cornstarch
½ teaspoon salt
2 cups scalded milk
3 eggs, separated
2 tablespoons butter
2 squares chocolate
1 teaspoon vanilla
1 baked 9 inch pie shell

Add 2 squares chocolate to scalded milk and heat until melted, stirring until smooth. Mix dry ingredients. Gradually stir in milk and chocolate mixture and cook over boiling water 10 minutes or until mixture thickens, stirring constantly. Stir small amount into slightly beaten egg yolks, then gradually pour into thickened milk and cook 2 minutes, stirring constantly. Add butter and vanilla and cool slightly, then turn into baked pastry shell. Cover with meringue made by gradually beating 1/3 cup sugar into beaten egg whites. Bake in moderate oven 350 degrees about 15 minutes or until brown. Chill if desired.

Mrs. J. S. Chaney

Neselrode Pie

1 10-inch pie shell (crumb crust preferred)
2 cups light cream
2 eggs separated
¼ cup plus 6 tablespoons sugar
1 tablespoon gelatin
¼ cup cold water
Pinch salt
2 tablespoons rum flavoring
¼ pint whipping cream
Semi-sweet chocolate

If crumb crust is used, make it several hours in advance and chill. Soak gelatin in ¼ cup cold water 5 minutes. Scald cream in top of double boiler. Beat egg yolks with fork, stir in salt and ¼ cup sugar. Add scalded cream slowly to egg yolks, stirring constantly. Return to double boiler and cook, stirring constantly until smooth and slightly thickened, about 5 minutes. Remove from heat, add gelatin and stir until dissolved. Put in bowl and chill until begins to thicken. Beat egg whites stiff, gradually add remaining 6 tablespoons sugar, and fold into chilled custard. Add rum flavoring and pour into pie shell. Chill until set. Whip cream stiff, add 2 or 3 tablespoons sugar and 1 or 2 teaspoons rum flavoring. Top pie with whipped cream and before serving, shave chocolate over it.

Mrs. H. B. Pannill

Spicy Apple Pie

4 large apples sliced thin
1 cup sugar
1 teaspoon cinnamon
½ teaspoon nutmeg
⅛ teaspoon salt
1 teaspoon lemon juice
1 tablespoon butter

Make pastry for two crust pie. Line 9 inch pie pan with pastry. Fill pie shell with sliced apples. Mix sugar, spices, salt and lemon juice. Sprinkle over apples. Dot with butter. Fit top crust over apples and seal edges of pie. Bake in hot oven 425 degrees for 30 to 40 minutes.

Mrs. C. K. Sparrow

Lemon Custard Pie

1 cup sugar
Juice and rind of one lemon
2 eggs
2 tablespoons melted butter

Separate eggs, combining sugar and butter with the yolks. Beat the whites stiff and fold into mixture. Put in raw crust and bake at 350 degrees about 45 minutes.

(Given to Miss Virginia Goode by Mrs. C. A. Bowen)

Lemon Meringue Pie

1 cup sugar
3 tablespoons cornstarch
3 tablespoons flour
½ cup cold water
1 cup boiling water
3 egg yolks
2 tablespoons butter
¼ cup lemon juice
½ teaspoon salt
Grated rind of one lemon

Mix sugar, cornstarch and flour in top of double boiler. Add cold water slowly; stir until blended. Add boiling water slowly, stirring constantly. Cook until thick and clear, stirring constantly. This will take about 15 minutes. Stir in well beaten egg yolks and butter, re-heat until eggs thicken. Remove from heat, add lemon juice, grated rind and salt. Allow to cool about 15 minutes. Fill baked shell with filling, cover with meringue, bake about 20 minutes in a 325 degree oven.

GENERAL DIRECTIONS FOR MERINGUE

3 egg whites
5 or 6 tablespoons sugar
1 teaspoon lemon juice

Allow 2 or 3 agg whites for meringue to a 9 inch pie. Allow 2 tablespoons granulated sugar for each egg white. Always flavor a meingue with a few drops of lemon juice or vanilla extract. Beat egg whites until stiff but not dry. Add sugar gradually, beating or folding it in. The meringue should stand up in lustrous heavy points. Add flavoring. Spread over pie, using spatula or back of a spoon. Do not smooth it too carefully, neither let it stand up in peaks as these peaks brown too quickly, before the meingue is cooked. Cool pie filling before covering with meringue. Bake in slow oven.

(Given to Mrs. J. C. Carter by Mrs. W. C. Ham)

Pecan Pie

½ cup sugar
1 level tablespoon flour
½ cup melted butter or margarine
3 eggs beaten together
1 teaspoon vanilla
1 cup dark syrup
1 cup pecans

Mix in large bowl in order mentioned. Prepare pastry and bake for 3 minutes at 450 degrees. Take from oven and add above pie mixture. Return to 450 degree oven for 5 minutes. Then turn oven heat to 350 degrees and continue baking until pie is firm in center (30 to 45 minutes).

Mrs. J. S. Scales

Chocolate Angel Pie

2 egg whites
⅛ teaspoon salt
⅛ teaspoon cream of tartar
½ cup sugar
½ cup chopped pecans
1½ teaspoons vanilla
1 cake Bakers German sweet chocolate (¼ pound)
3 tablespoons hot water
½ pint whipping cream

Beat eggs until foamy, add salt and cream of tartar. Beat until mixture stands in soft peaks. Add sugar gradually, then beat until *very stiff*. Fold in chopped nuts and ½ teaspoon vanilla. Turn into lightly greased 8 inch pie plate. Make a nest-like shell. Bake in a slow oven, 300 degrees for 35 minutes and cool. Melt chocolate in double boiler, add hot water and blend. Cool. Add 1 teaspoon vanilla, fold in whipped cream an turn into meringue shell. Chill. Serves 6.

Mrs. J. C. Smith

Apple Pan Dowdy

2 quarts sliced tart apples
½ cup light brown sugar
½ cup molasses
¼ teaspoon salt
¼ teaspoon cinnamon
¼ teaspoon nutmeg
¼ cup cold water

Mix sugar and spices together, add molasses and water. Arrange apples in a large baking dish and pour the mixture of molasses, etc. over them. Dot with butter and cover with pastry. Bake in hot oven (425 degrees) about 30 minutes. Then cut the crust with knife and return to oven at 350 degrees for 1 hour. Serve hot with cream or ice cream.

Mrs. R. T. Weaver

Brown Sugar Pie

½ cup butter, melted
2 cups brown sugar
3 eggs

Mix sugar and butter together, add beaten eggs and pour into unbaked pastry shell and bake 30 minutes at 350 degrees. The pie will be puffy and a bit crisp if it is cut while warm, but as it cools, it will take on a jelly-like consistency and be smooth and rich. Pecans may be added if desired. This is a good quick dessert, requiring only about 2 minutes to mix, using electric mixer.

Mrs. C. A. Creasy

Lime Chiffon Pie

16 Graham crackers, crushed fine
4 tablespoons melted butter
1 package lime jello
½ cup hot water
¼ cup lemon juice
¼ cup sugar
1 tall can evaporated milk, undiluted and chilled ice-crystal cold for whipping

Mix crushed crackers with melted butter. Line deep 9 inch pie pan, saving about ¼ cup of crumb mixture for topping. Dissolve jello in hot water. Add lemon juice and sugar and let stand while whipping canned milk to a stiff froth. Add gelatin mixture to whipped canned milk. Continue whipping till stiff peaks are formed. Pour over cracker crust. Top with remaining crumbs. Chill 4 hours or until firm. Serves 6 to 8.

Mrs. R. O. Minter, Jr.

Fluffy Lemon Pie

4 eggs (separated)
1 cup sugar
½ cup lemon juice and 1 teaspoon grated lemon rind
½ teaspoon salt
1 envelope unflavored gelatin
¼ cup cold water
1 9-inch Graham cracker crumb crust

Mix together egg yolks, ½ cup sugar, lemon juice, rind, and salt. Cook over hot water until thickened, stirring constantly. Soften gelatin in cold water and dissolve in egg mixture. Beat egg whites until frothy; gradually beat in remaining sugar; continue to beat until whites stand in peaks that bend over slightly when beater is slowly withdrawn. Fold the yolk mixture into egg whites. Pour into unbaked Graham cracker crumb crust. Chill until firm.

Miss Margaretta Gerlaugh

Lemon Tarts

2 egg yolks, beaten
1 cup sugar
1 tablespoon softened butter
Juice of one lemon (2 tablespoons)
2 or 3 tablespoons coffee cream
1 tablespoon flour

Beat all ingredients well. Then add egg whites beaten stiffly. Bake in unbaked pastry shells. Makes 8 tarts.

Mrs. C. K. Sparrow

Pumpkin Chiffon Pie

2 teaspoons unflavored gelatin
¼ cup cold water
3 eggs, separated
1 cup sugar
1¼ cups mashed cooked pumpkin
½ teaspoon salt
½ teaspoon cinnamon
¼ teaspoon nutmeg
½ teaspoon ginger
½ cup milk
1 ginger snap, or other crumb shell, or baked shell

Soften gelatin in water 5 minutes. Beat egg yolks and add ½ cup sugar, pumpkin, salt, spices and milk. Cook over low heat, stirring constantly until mixture begins to thicken. Add gelatin to hot pumpkin and stir until dissolved. Cool. When mixture begins to thicken, beat egg whites until almost stiff and beat in remaining sugar, a tablespoon at the time. Fold into pumpkin mixture, pour into pie shell and chill until firm. Cover with whipped cream. Makes one 9 inch pie.

Mrs. M. M. Hoover

Lemon or Lime Chiffon Pie

3 eggs (separated)
3 lemons (or limes)
1 can condensed milk
9 to 15 Graham crackers

Beat yolk of 3 eggs. Add juice of 3 lemons or limes and 1 can of condensed milk. Roll Graham crackers into crumbs and mix with butter or other shortening and place in pie pan. Pour in lemon or lime mixture. Beat egg whites until stiff and place on top of pie. Bake at 325 degrees until brown. Place in refrigerator overnight.

Given to Mrs. L. W. Helms by Miss Marion Mullins

Cheese Pie II

3 eggs
¼ pound butter
1 cup white sugar
1 cup brown sugar (firmly packed)
¼ teaspoon salt
1 teaspoon vanilla
¼ cup undiluted canned milk

Beat eggs until lemon color. Add sugar gradually and beat until well creamed. Add salt, vanilla and milk. Mix well and pour into unbaked pie shell. Bake 10 minutes at 450 degrees, then reduce heat to 350 degrees and bake 40 minutes.

Mrs. B. S. Ramsey

Nut Pie

½ pound butter
1 cup sugar
2 eggs
1 tablespoon flour
1 cup pecans
1½ cups large, sticky raisins

Cream butter and sugar, add eggs beaten well, flour, pecans and raisins. Cook slowly in unbaked pie shell 30 minutes. (My Mother's recipe, very rich, but very good).

Mrs. S. G. Whittle, II

Simple Chocolate Pie

4 eggs separated
4 ounces Bakers dot chocolate
¼ cup sugar
1 teaspoon vanilla

Bake pie shell first and allow to cool. Beat egg yolks with sugar and mix with melted chocolate and vanilla. Fold in stiffly beaten egg whites. Pour into cooled baked pie shell. Chill in refrigerator. Serve with whipped cream.

Mrs. M. J. Fogarty

Fudge Pie

2 squares chocolate
1 cup sugar
¼ cup flour
3 eggs
½ cup butter or oleo
Pinch salt
1 teaspoon vanilla
¼ cup chopped nuts

Beat eggs well. Stir in sugar. Add melted butter with melted chocolate. Add rest of ingredients and put in buttered pie pan. Bake at 350 degrees for 20 minutes. Top with vanilla ice cream or whipped cream.

Mrs. T. G. Wampler

Chess Pie

¼ pound oleo or butter
1 cup white sugar
1 cup brown sugar
2 tablespoons cold water
2 eggs
1½ teaspoons vanilla

Mix all ingredients together in mixing bowl. Pour into uncooked pie shell and bake in preheated oven, 425 degrees, until fillling has a jellied consistency. This recipe was given me by Mrs. M. E. Whitener, Sr., one of the best cooks who ever lived.

Mrs. F. H. Dudley

Lemon Pie Filling

1 cup sugar
2 eggs separated
¼ teaspoon salt
1 tablespoon flour
1 lemon and grated rind
½ pint milk
2 tablespoons butter

Cream butter and sugar, then mix in flour, add egg yolks one at a time beating after each, add lemon juice, rind and milk. Fold in last beaten egg whites. Bake in pie shell about 30 minutes at 350 degrees.

Mrs. J. W. Yeaman

Lemon Chess Pie

2 cups sugar
3 tablespoons corn meal
3 lemons (juice and one rind grated)
4 eggs separated
¼ pound melted butter

Mix 2 cups sugar and corn meal, add juice of the 3 lemons and grated rind of one lemon. Add 4 beaten egg yolks, and melted butter. Next add egg whites which have been beaten to a froth, and pinch of salt. Pour into 2 unbaked pie shells. Bake at 450 degrees for 10 minutes and 350 degrees for 25 to 30 minutes.

Mrs. J. H. Irby

Lemon Cheese Tarts

3 eggs
2 tablespoons grated lemon rind
6 tablespoons lemon juice
⅛ teaspoon salt
¾ cup sugar
¾ cup soft butter

Beat well in top of double boiler 3 eggs. Add other ingredients and stir these over hot water until thick. Chill. Fill pastry shells shortly before serving. Add whipped cream on top. Serves 6. Surprise! These lemon cheese tarts do not contain cheese!

Mrs. W. J. Lester

Pecan Pie

3 eggs
1 cup brown sugar
1 cup red Karo syrup
1 cup pecans

Mix in order given and bake in an uncooked pie crust *very slowly*. (That is the "secret of success").

Mrs. B. C. Crenshaw

Chocolate Pie I

3 squares bitter chocolate
1½ cups milk scalded
Pinch salt
1 cup sugar
½ stick butter
3 tablespoons flour
2 eggs
1 teaspoon vanilla

Melt chocolate and butter over hot water. Combine sugar, flour, salt and eggs, then add scalded milk, mix well. Cook over low heat until thick. Add melted chocolate and butter, then vanilla. Pour into baked 9 inch pie shell. Cover with whipped cream and chill.

Mrs. W. A. Dorrier

Chocolate Pie II

2 eggs
1 cup sugar
½ stick butter
2 heaping tablespoons flour
2 heaping tablespoons cocoa
1 cup milk

Mix sugar, butter and egg yolks. Cream them. Add flour, cocoa and milk. Cook over slow heat until thick. Pour into baked pie crust, top with meringue and brown.

Mrs. J. L. Dorrier

Easy Pumpkin Pie

1 cup canned pumpkin
½ cup milk
1 cup brown sugar
2 eggs
2 tablespoons butter
¼ teaspoon nutmeg
½ teaspoon cinnamon
½ teaspoon salt

Beat eggs, add other ingredients and pour into unbaked pie shell. Bake at 450 degrees for 10 minutes, then at 375 degrees for 40 minutes. (This was given by my husband's Mother and is really good).

Mrs. H. G. Dyer

COOKIES—

Date Roll

24 Graham crackers well rolled
24 marshmallows cut fine
1 cup dates
1 cup pecans
1 cup heavy cream (do not whip)

Mix and roll in damp cloth. Ring out cloth so that it is dry as possible. Chill overnight. Slice and serve with whipped cream.

Given to Miss Virginia Goode by Mrs. C. W. Watkins

Chinese Chews

This recipe calls for two mixtures. First mixture:

1 cup flour
2 tablespoons sugar
½ cup butter

Mix together (mixture will be stiff) and pat into and 8x10 baking pan. Bake for 5 minutes in a moderate oven (350-375 degrees).

SECOND MIXTURE

2 eggs well beaten
1 cup brown sugar
2 heaping tablespoons flour
½ cup cocoanut (shredded)
½ cup pecans (chopped)
Scant teaspoon vanilla
A dash of salt

Mix well and pour over the first mixture. Bake in a slow oven for about 30 minutes or until top feels firm to touch. If you like a thicker and sweeter cookie this second mixture may be doubled with excellent results. Allow additional cooking time for this.

Given to Miss Virginia Goode by Mrs. C. W. Watkins

Sandies

1 cup butter
¼ cup confectioners sugar
2 teaspoons vanilla
1 tablespoon water
2 cups flour
1 cup chopped pecans

Cream butter and sugar. Add vanilla and water. Add flour, mix well and add pecan meats. Form into small rolls 1½ inches long. Bake on ungreased cookie sheet in slow oven, 300 degrees for 20 minutes or until delicately browned. While hot, roll in confectioners sugar. Makes 3 dozen.

Mrs. J. R. Clark

Brownies

1 cup margarine or butter
2 cups white sugar
4 eggs
1 cup flour
4 squares melted chocolate
1 cup chopped nuts
1 teaspoon vanilla

Cream butter and sugar well. Add beaten eggs; then flour, melted chocolate, nuts and vanilla. Mix well. Pour into well greased pan. I use 9x14 inch pan and cook 30 minutes in 350 degree oven.

Mrs. C. P. Kearfott

Brownies

2/3 cup sifted flour
½ teaspoon baking powder
¼ teaspoon salt
1/3 cup butter
1 teaspoon vanilla
2 eggs, well beaten
2 squares unsweetend chocolate
1 cup sugar
½ cup chopped nuts

Sift flour once, measure, add baking powder, salt and sift again. Melt butter and chocolate over boiling water. Add sugar gradually to eggs, beating thoroughly. Add chocolate mixture and blend. Add flour and mix well, then add nuts and vanilla. Decorate with whole nuts if desired. Bake in greased pan 8x8x2 in moderate oven (350 degrees) 35 minutes. Cut while warm. Remove and cool. Makes 20 brownies.

Mrs. J. L. Dorrier

Date Sticks (2 dozen)

1 cup of sugar
3 well beaten eggs
¼ teaspoon of salt
1 teaspoon baking powder
1 teaspoon vanilla
1½ cups of pitted dates
1 cup broken pecan meats

Slowly add sugar to eggs, beat well and add flour sifted with baking powder and salt. When smooth, stir in vanilla and add dates and nut meats. Pour into 10x14 pan lined with wax paper. Bake in moderate oven over 350 degrees about 30 minutes. While warm cut in strips and roll in confectioners sugar.

Mrs. H. I. Tuggle

Sugar Cookies

½ cup butter
1 cup sugar
1 egg
1¾ cups of flour
2 teaspoons baking powder
White of 1 egg
Pecans
Granulated sugar
Cinnamon

Cream butter, add sugar, then well beaten egg. Add flour mixed with baking powder. Chill, roll out on floured board, about ⅛ inch thick. Cut with biscuit cutter, brush with white of egg, sprinkle with sugar and cinnamon. Top each cookie with pecan half. Bake 8 minutes in slow oven.

Mrs. P. B. Toms

Fruit Cake Cookies

1 pound white raisins
½ pound red cherries
½ pound pineapple
½ pound citron, cut fine
1 cup sherry wine

Cut up the above the night before, and add sherry, stirring thoroughly. Cover and leave overnight. Next day, make a cake using the following:

2/3 cup butter
1½ cups brown sugar
3 eggs
1 tablespoon buttermilk
1 teaspoon vanilla
3 cups flour
1 teaspoon soda
½ teaspoon cloves
2 teaspoons cinnamon
½ pound pecans, chopped
½ pound blanched and toasted almonds, cut fine

Cream butter, sugar and eggs well. Add milk and vanilla. Sift together all dry ingredients. Add flour to egg mixture and mix well. Add fruits and nuts. Drop by teaspoon on a greased cookie sheet. Bake at 375 degrees to 400 degrees for 10-12 minutes or until light brown.

Given to Miss Virginia Goode by Mrs. H. I. Goode

Nutty Fingers

¼ pound butter
4 heaping tablespoons powdered sugar
2 sifted flour
2 tablespons ice water
1 tablespoon vanilla
1 cup chopped pecan or other nuts

Cream butter add other ingredients in order given. Roll with hands into small finger lengths. Bake on ungreased cookie sheet for 45 minutes at 300 degrees. Roll in powdered sugar.

Mrs. J. G. Ragland, Jr.

Butterscotch Brownies

½ cup butter
1 cup brown sugar
1½ cups flour
1 teaspoon baking powder
1 teaspoon vanilla
2 egg yolks

Mix all ingredients well and spread in buttered pan. Make a meringue of 2 egg whites, 1 cup brown sugar, ½ cup nut meats. Spread over butter. Cook 30 minutes at 350 degrees and let cool.

Pecan Squares

½ pound butter
2 eggs
2 cups flour
2 cups brown sugar
1 cup chopped pecans

Cream 1 cup sugar and butter. Beat one egg and add. Add flour gradually. Spread on greased cookie sheet to thickness of pie crust. Beat remaining egg. Brush top of dough with egg. Sprinkle half of remaining cup sugar over this. Next sprinkle broken pecans, then sprinkle remaining half-cup of sugar over all. Bake 20-25 minutes in 350 degree oven. Cool slightly and cut in squares.

Mrs. J. G. Ragland, Jr.

Eastport Sugar Cookies

½ cup butter
1 egg
1/3 cup milk
2½ cups flour
Pinch salt
1 cup sugar
½ teaspoon cream tartar
½ teaspoon soda
½ teaspoon nutmeg
¼ teaspoon cinnamon

Cream butter and sugar. Add beaten egg and milk. Sift dry ingredients together and work into the batter. Let stand overnight. Roll thin on floured board. Cut and place on greased cookie sheet. Brush with egg white and sugar. Bake at 400 degrees about 12 minutes.

Mrs. R. T. Weaver

Congo Squares

2¾ cups sifted flour
2½ teaspoons baking powder
½ teaspoon salt
2/3 cup shortening
2½ cups brown sugar (1 pound package)
3 eggs
1 cup broken nut meats
1 package semi-sweet chocolate bits

Sift together flour, baking powder and salt. Melt shortening and add brown sugar. Stir until well mixed. Allow to cook slightly. Add eggs one at a time, beating after each addition. Add dry ingredients, then nut meats and chocolate bits. Pour into greased pan 10½x15½x¾ inches. Bake at 350 degrees—25-30 minutes. When almost cool, cut in squares 2x2 inches. Yields 48 squares.

Miss Virginia Goode

Carodian Cookies

1½ sticks butter
1½ cups flour
3 tablespoons sugar

Make a pastry of above ingredients and spread in two 8-inch square pans. Bake at 375 degrees about 10 minutes or until lightly browned. Next, beat together 3 egg yolks, 2¼ cups brown sugar and ¾ cups coconut. Fold in 3 beaten egg whites and spread mixture on above pastry. Cook at 350 degrees about 40 minutes. Cut in small squares.

Mrs. W. J. Lester

Oatmeal Cookies

1 stick butter
1 cup brown sugar
2 teaspoons baking powder
1 egg, well beaten
2½ cups oatmeal

Cream sugar and butter; add egg and baking powder and blend. Mix in oatmeal. Drop on greased baking sheet and bake at 350 degrees until brown.

Mrs. J. D. Watt

Pecan Cookies

1 cup brown sugar
2 eggs
½ cup flour
¾ teaspoon baking powder
⅛ each of allspice, cinnamon and cloves
1 cup chopped pecans
Pinch salt

Beat eggs slightly. Then beat as for meringue and add sugar slowly. Fold in flour, baking powder and spices. Add pecans. Drop on cookie sheet and bake at 350 degrees 10 to 12 minutes.

Mrs. J. D. Watt

Rocks

1 cup sugar
2/3 cup butter
1½ cups flour
2 eggs
1 pound walnuts or pecans
1 pound dates or raisins
1 teaspoon cinnamon
½ teaspoon cloves
1 teaspoon soda, dissolved in a little hot water

Mix in order given. Drop on buttered tin by teaspoonful and bake in moderate oven—350 degrees.

Mrs. S. C. Finney

Chocolate Coconut Cookies

2 egg whites beaten stiff
½ cup sugar
1 package chocolate chips melted
1½ cups shredded coconut

Add sugar to egg whites and beat thoroughly. Mix in melted chocolate and then add coconut. Line cookie sheet with heavy brown paper and drop cookies by teaspoonful on paper. Bake at 325 degrees for 20 minutes. Allow cookies to cool on paper before you attempt to remove them. Makes about 18-20.

Mrs. J. E. Ford

Peanut Butter Cookies

½ cup peanut butter
¼ cup shortening
½ cup brown sugar
½ cup granulated sugar
1 egg, well beaten
1 cup sifted, all-purpose flour
1 teaspoon soda

Cream peanut butter and shortening together. Add sugar gradually, continuing to cream until mixture is light and fluffy. Add beaten egg. Sift flour and soda together; add; mix well. Drop by teaspoons on cookie sheet. Press down with tines of a fork, press again so creases are at right angles. Bake 10-15 minutes at 350 degrees. Yields 4½ dozen.

Mrs. G. W. Wampler

Sand Tarts

½ cup butter
1 cup sugar
2 eggs
1 teaspoon vanilla
2 cups flour
1 teaspoon baking powder

Cream butter and sugar, add egg. (Save one white to glaze top of cookies). Add vanilla, mix flour and baking powder, working in a little at a time. Put in refrigerator at least 30 minutes. Roll very thin. Cut with biscuit or cookie cutter, smear with egg white and add a piece of broken pecan. Bake in slow oven, about 300 degrees, until brown.

Mrs. C. P. Kearfott

Boiled Custard

1 quart milk
3 eggs
1/3 cup plus 1 scant tablespoon sugar

Heat milk in top of double boiler until it begins to smoke with heat. Pour over beaten eggs and sugar, and return to double boiler and custard thickens (about 10 minutes), or until custard coats spoon. Stir constantly while cooking. Add pinch of salt. Place mixture in pan of cold water to cool. This was Mrs. Nina Whitener's recipe and I am sure you will find it excellent, easy to make, and delicious!

Mrs. R. L. Whitener

Frozen Lemon Dessert

1 can evaporated milk
½ cup lemon juice
1 grated lemon rind
Pinch salt
1 cup sugar

Make thick layer of vanilla wafer crumbs and line bottom of long pan. Whip chilled milk, add juice and sugar, salt, and mix well. Pour on crumb crust. Sprinkle thick layer of crumbs on top and freeze. Cut in squares to serve.

Mrs. S. G. Whittle, III

Spanish Cream

1 envelope plain gelatin
2 cups milk
2 eggs, separated
6 tablespoons sugar
¼ teaspoon salt
½ teaspoon vanilla or almond extract

Soak gelatin in milk in top of double boiler 5 minutes. Place over boiling water and heat until gelatin is dissolved. Beat egg yolks slightly with rotary beater; add 2 tablespoons sugar and salt. Add small amount of hot milk; mix well. Return to double boiler and cook, stirring constantly (2 or 3 minutes) or until mixture coats a spoon. Let stand until cold; then chill until slightly thickened. Beat egg whites until foamy, add remaining 4 tablespoons sugar gradually, and contiuue beating until stiff but not dry. Fold in gelatin mixture. Stir in flavoring and pour into individual molds. Chill until firm. Unmold into dishes and serve plain or with fruit.

Given to Mrs. J. C. Carter by Mrs. W. C. Ham

Tipsy Pudding

1 quart milk
3 eggs
1 cup sugar
1 pound almonds (not roasted)
1 small bottle marischino cherries
1 pint whipping cream
Sherry wine

Slice a cake in half (use either sponge or angel food). Mix sugar, eggs and milk, making a boiled custard and flavor with 1 teaspoon almond extract. Stick 1/3 of almonds in cake, pour sherry wine over it. Do not make it soggy. Next pour ½ of custard and just a little of whipped cream. Put the other half of cake on top of this and stick 1/3 almonds in the cake, pouring more sherry wine over this. Use the rest of the boiled custard, then cover this with the rest of the whipped cream. Cut cherries in half and the rest of almonds. Use for decorating. Make this the day before it is to be served and keep cold. It's wonderful for Thanksgiving and Christmas. Put in a large flat, deep dish and cover the cake and custard that is on the sides with whipping cream.

Mrs. I. W. Westbrook

CHARLOTTE ~~Chocolate~~ Russe

1 package lemon jello
1 pint orange juice
1 pint whipping cream
Orange rind
Lady fingers

Heat orange juice, pour over jello. Add whipped cream which has been sweetened. Then orange rind. Mix well. Line either one large bowl or sherbert glasses with lady fingers. Add liquid. If desired, put cherries on top. Put in refrigerator to congeal.

Mrs. Clarence P. Kearfott

Cherry Pudding

2 tablespoons butter
1 cup sugar
1 teaspoon baking powder
1 cup flour
⅛ teaspoon salt
½ cup milk
1 No. 2 can (2½ cups) cherries

Cream butter and ½ cup sugar. Sift dry ingredients and add alternately with milk. Next add other half cup sugar to cherries and bring to a boil and pour over the pudding. Bake 40-45 minutes in 350 degree oven.

Miss Pedge Arnold

Lemon Fluff

1 package lemon jello
1¼ cups cold water
1 cup sugar
1 large can evaporated milk
Juice of 2 lemons

Dissolve jello in ¼ cup cold water. Dissolve on stove 1 cup water and sugar. Mix these and let it thicken in refrigerator. Whip cold evaporated milk with lemon juice and mix with thickened jello. Roll 2 cups Graham crackers, line bottom of pan with half of the crumbs and add jello. Sprinkle other half of crumbs on top, and return to refrigerator to congeal. Cut in squares and serve with whipped cream.

Mrs. J. L. Gregory

Coffee Ice Cream Pie

2 1-ounce squares unsweetened chocolate
2 tablespoons butter
2 tablespoons hot milk
2/3 cup sifted confectioners sugar
1½ cup shredded coconut
1 quart vanilla ice cream
2 teaspoons instant coffee
¼ cup chopped pecans

Melt chocolate and butter over hot water, blend. Stir milk into sugar, add to chocolate mixture; mix well. Stir in coconut. Press onto bottom and sides of buttered 9-inch pie plate. Chill. Stir ice cream to soften; thoroughly mix in instant coffee and chopped pecans. Spread in pie shell, swirling top. Decorate with pecan halves. Freeze until firm in freezer. Makes 6 servings.

Mrs. H. B. Pannill

Cake–Top Lemon Pudding

¼ cup sifted flour
1 cup sugar
¼ teaspoon salt
1½ teaspoons grated lemon rind
¼ cup lemon juice
2 eggs
1 cup milk

Sift dry ingredients together. Stir in lemon rind, juice, well beaten egg yolks and milk. Then fold in stiffly beaten egg whites. Pour in casserole dish and bake in pan of water in 350 degree oven for 40-45 minutes. Serve either warm or cold, topped with whipped cream. Serves 4. If a larger quantity is desired this recipe may be doubled or trebled with good results.

Mrs. M. H. MacBryde

Lemon Dessert

3 eggs
½ cup sugar
3 tablespoons lemon juice
20 vanilla wafers
½ pint cream *Or* 1 small can evaporated milk

Beat egg yolks. Add lemon juice and sugar. Cook until thick, stirring constantly. Let mixture cool. Whip egg whites stiffly and add to egg yolk mixture. Whip cream and fold in. Put half of vanilla wafer crumbs in refrigerator tray. Add mixture and crumble on top. Freeze several hours or overnight.

Mrs. L. W. Helms

Bisque Ice Cream

1 pound almond macaroons
2 cups sherry
2 quarts coffee cream
~~Cream~~
1 pint whipping cream
1 pound sugar

Soak macaroons in sherry and break up with spoon. Add sugar and cream and freeze in crank freezer. This amount is for a 1½ gallon freezer.

Miss Flora Whittle

Ice Box Loaf

1 8-ounce package semi-sweet chocolate bits
4 eggs
¼ cup 4 XXXX sugar
1 teaspoon vanilla
2 tablespons boiling water
1 dozen lady fingers

Melt chocolate in double boiler. Add egg yolks (unbeaten), sugar, water. Beat 2 minutes. Add 4 beaten egg whites and vanilla. Pour into loaf pan liner with lady fingers. Stick rest of lady fingers around in chocolate. Chill 24 hours. Serve with whipped cream.

Mrs. T. F. Gilliam

Coffee Mousse

Combine 1 cup of water and 1½ teaspoons Nescafe. Add 20 marshmallows and stir until dissolved. When cool add ½ pint whipped cream and 1 teaspoon vanilla.

Mrs. R. S. Brown, Jr.

Peach Ice Cream

1 quart milk
1 cup sugar
6 egg yolks
1 dozen soft peaches
1 can milk
Pinch salt
1 teaspoon lemon juice
½ pint whipping cream

Make custard, let cool, add whites of eggs beaten stiff; add whipped cream, peaches, which have been thoroughly mashed. Freeze in hand or electric freezer.

Mrs. J. C. Carter

Creme de Menthe Ice Cream

2/3 cup Creme de Menthe (green)
16 marshmallows
1 pint whipping cream

Heat Creme de Menthe in top of double boiler. Place marshmallows in Creme de Menthe and melt. Set aside to cool. When sufficiently cool, whip the whipping cream. Into the whipping cream slowly pour the cooled liquid. Mix well and put into ice trays to freeze in the refrigerator. Serves 6 to 8.

Mrs. C. C. Barker

Frozen Grapenut Cream

½ cup grapenuts
½ cup granulated sugar
1 pint whipping cream
1 teaspoon vanilla

Whip cream, fold in grapenuts and allow to stand one hour or until grapenuts begin to soften. Fold in sugar and vanilla and pour into tray and freeze.

Mrs. Fred Robbins

Lemon Sherbert

1 1/3 cups sugar
7 tablespoons lemon juice
3½ cups milk and cream combined. (A good combination is 2½ cups milk and 1 cup cream whipped. For a creamier sherbert, add more cream

Mix all ingredients, folding in whipped cream last. Turn into two refrigerator trays, and set in freezing compartment. Stir after 45 minutes. Freezes in 2 to 3 hours.

Mrs. J. B. Montgomery

Frozen Lemon Pie

3 eggs separated
½ cup sugar
1/3 cup lemon juice
1 cup heavy cream
1 cup rice krispies

Beat egg whites until stiff but not dry, beat in sugar gradually. Add egg yolks one at a time, beating thoroughly. Stir in lemon juice. Crush rice krispies into fine crumbs; sprinkle half the crumbs evenly over bottom of buttered freezing tray, 12 x 15 inches. Pour in lemon mixture. Sprinkle remaining crumbs over top. Freeze in freezing compartment of refrigerator until firm. Cut diagonally into wedge shape pieces to serve. This makes 6 servings.

Mrs. I. W. Westbrook

Apple Pudding

1 cup diced raw apples
1 cup white sugar
1 egg
½ cup flour
1 teaspoon baking powder
½ teaspoon salt
½ cup nuts
¼ teaspoon nutmeg, optional
½ teaspoon cinnamon, optional
¼ teaspoon ginger, optional

Sift together dry ingredients. Beat egg and sugar well together and add flour mixture and apples. Stir well. Add half cut chopped nuts to mixture and pour into greased baking dish. Bake 40 minutes at 350 degrees. Serve with sauce, ice cream or whipped cream. Serves 4.

Given to Miss Virginia Goode by Miss Laura Kreger

Strawberry Icebox Dessert

½ pound butter
1 cup sugar
2 quarts fresh strawberries
½ cup chopped pecans
½ teaspoon rum flavoring
3 egg whites
4 cups vanilla wafer crumbs

Cream butter, gradually add sugar, beat until light and fluffy. Combine sliced berries, nuts and flavoring with the creamed mixture. Fold in beaten egg whites. Line oiled square cake pan with crumbs, add a layer of berry mixture, then a layer of crumbs until all are used. Chill overnight. Serve cut in squares, garnish with whipped cream and whole berries. (Very rich—serves 8 to 10).

Given to Miss Virginia Goode by Miss Mary Lou Joyce

Vanilla Ice Cream

(This makes one gallon)

3 quarts milk
3 cups sugar
8 eggs
3 tablespoons vanilla

Put milk in large pan (I use a roaster). Add sugar and well beaten eggs. Cook for about 20 minutes, stirring occasionally to keep from sticking. Remove from heat and cool. When cool add vanilla and put in refrigerator until you are ready to freeze. If you want to add peaches, or bananas, or some other fruit to this mixture, mash fruit and add just before putting into freezer. Always sugar your peaches a little before adding them. Freeze in crank freezer.

Mrs. Harvey R. Campbell

Cousin Minnie's Ice Box Cake

½ pound sweet chocolate
3 tablespoons water
3 tablespoons powdered sugar
4 eggs

Melt chocolate, add water and sugar, then the beaten egg yolks, stirring occasionally. When cool, fold in stiffly beaten egg whites. Pour over lady fingers alternating the layers. Nuts and (or) shredded cocoanuts may be added. Serve with whipped cream. Additional whipping cream may be spread on each layer of lady fingers and the chocolate mixture if desired. Put in refrigerator for several hours or overnight before serving.

Mrs. J. Ernest Jones

Angel Dessert

1½ pints whipping cream
6 tablespoons sugar
6 tablespoons cocoa
Pinch salt

Whip cream and add other ingredients. Flavor with sherry or vanilla and chill. Place a baked angel food cake on crystal or silver plate, on which it is to be served. Cut top of cake off, about 1 inch down, lift off and lay aside. Remove center of cake, leaving at least a "1-inch wall" around cake. Fill cake with mixture and put top back on. Cover top and sides with remaining mixture, sprinkle 1 cup toasted almonds over outside and top of cake. Chill 3 hours and serve at the table.

Mrs. R. L. Whitener

Banana Milk Sherbert

2 cups mashed ripe bananas
1/3 cup lemon juice (less, if preferred)
½ cup sugar
¼ cup white corn syrup
1 egg white, beaten
2 cups milk

(1) Set control for fast freezing. (2) Mix bananas with lemon juice, sugar and syrup. Fold in egg white. Add milk gradually while stirring. (3) Turn into 2 freezing trays and freeze, stirring once when freezing begins and again just before it becomes firm. Yield: 8 to 10 servings. Taken from the *"New York Times Magazine"* and tested.

Mrs. L. W. Helms

Frozen Syllabub

½ cup milk
½ cup sweet cider
½ teaspoon vanilla extract
½ cup sugar
1 cup heavy cream
1 tablespoon sherry

Combine mild cider, vanilla, sugar and sherry. Mix well. Whip cream until slightly thickened; combine with milk mixture. Pour into tray and freeze at point recommended for freezing ice cream. Do not stir. Makes 4 to 6 servings.

Mrs. Edwin G. Penn, Jr.

Syllabub

(A famous English and Colonial recipe)

Ingredients: Two cups heavy cream, ½ cup confectioners sugar, and 1 tablespoon rum. Whip cream stiff, fold in the sugar and rum. Refrigerate for thirty minutes. Serve in sherbert glasses. Makes 6 portions.

Miss Betsy Gravely

Favorite Recipe Ice Box Cake

½ pound Nabisco wafers
1 cup XXXX sugar
½ cup butter
2 eggs separated
1 cup apricot pulp
1 cup cream whipped stiff

Line 9-inch pan with crushed wafers, mix together butter, sugar and yolks. Fold in stiff egg whites. Pour on top of the crushed apricots, then top with whipped cream. Cover with rest of crushed wafers. Let stand in refrigerator 12 hours. Serves 8.

Mrs. Fred Robbins

Chocolate Ice Box Pudding

Dissolve over hot water 2 bags of chocolate bits or 2½ cakes German chocolate
½ square bakers chocolate
6 tablespoons (light spoon) sugar
6 tablespoons water
5 or 6 eggs

Pour above mixture into yolks of eggs. Fold in beaten whites. Add teaspoon vanilla. Use 2 packages lady fingers. One layer of lady fingers, 1 layer of mixture, until all is used. Put in refrigerator for about 3 hours. Serve with whipped cream.

Mrs. Fred S. Johnson

Brandy Tutti Frutti

1 pint brandy
1 pound sugar to each pound of fruit
Strawberries
Cherries
Peaches
Canned pineapple (cut fine)

All fruits should be cut fine. Don't use fruits with seeds, like raspberries. As you add fruit, stir thoroughly. Put these in a crock and keep covered. Later it can be put in jars and sealed. I find canned fruit even better than the fresh. If canned fruit is used, drain it and use as above. This recipe was given me by Mrs. A. D. Witten. It's nice to use over ice cream.

Miss Flora Whittle

ICINGS, FROSTING, FILLINGS, Etc.—

Fudge Icing

2 cups sugar
2 tablespoons corn syrup
3 ounces or squares chocolate
½ cup milk (evaporated makes creamier icing)
1 teaspoon vanilla
2 tablespoons butter

Cook sugar, corn syrup, chocolate and milk, stirring constantly to 232 degrees or until a small amount of syrup forms a soft ball when dropped into cold water. Remove from heat, add vanilla and butter. Cool to lukewarm without stirring. Beat until creamy and thick enough to spread. Will cover tops and sides of two 8-inch layers.

Mrs. Claude E. Taylor, Jr.

Cherries Jubilee

1 large (No. 2 can) pitted black cherries, drained
Sherry wine (enough to cover cherries)
4 jiggers brandy
1 jigger of orange Curacos (liquer)

Drain juice from cherries, and cover cherries with sherry wine. Boil down on low heat to thick consistency; and after it reaches required thickness, add brandy and liquer. Simmer on low heat until it again becomes thickened. Serve as a sauce over vanilla ice cream or puddings.

Mrs. F. R. Webb

Fruit Filling

2 pints whipped cream
1 large can pineapple cubes
1 small can crushed pineapple
2 jars marshmallow whip
2 cans coconut
1 tablespoon sugar
¼ teaspoon lemon juice
1 teaspoon vanilla
Pinch salt

Mix all ingredients and use for topping squares of white cake or as filling for meringue.

Mrs. J. S. Chaney (Courtesy Mrs. I. M. Groves)

Uncooked Icing (Never Fails)

3 cups confectioners sugar
5 tablespoons cream
4 tablespoons melted butter
1 teaspoon vanilla
¼ teaspoon salt

Sift sugar before measuring. Stir in other ingredients and spread on cooled cake.

Mrs. H. G. Dyer

Caramel Icing

3 cups brown sugar
9 tablespoons water
Butter size of walnut
1 teaspoon vanilla

Cook until forms a round ball. Add butter, cool and beat, then add vanilla. This recipe is from Gertrude Ricebrook, cook and maid in our home for 15 years.

Mrs. R. C. Myers

Uncooked Chocolate Icing

2¼ cups XXXX sugar
1/3 teaspoon salt
1 large egg
1/3 cup soft butter or margarine
2 squares melted chocolate

Sift sugar and beat all ingredients together. Spread on 2 layer cake or 24 cup cakes.

Mrs. Graves W. Wampler

Chocolate Frosting

1 stick butter or margarine
2 eggs
1 package semi-sweet chocolate chips

Cream butter until soft. Add eggs one at a time, beating well after each addition. Next add melted chocolate chips, mix and spread. Mixture is enough for two 8-inch layers, top and sides.

Mrs. James B. Montgomery

Chocolate Cake Icing

2 eggs
2 cups sugar
2 squares chocolate
¾ cup milk
Butter size of an egg
1 tablespoon vanilla

Beat eggs lightly, and add sugar. Grate chocolate and add it to milk and butter and melt on stove. Stir in beaten eggs and sugar. Cook until thick, stirring all the time. Add 1 tablespoon vanilla after removing from stove.

Mrs. J. W. Yeaman

Chocolate Sauce

4 squares chocolate
1 cup sugar
½ cup water
1 lump butter

Bring to a boil. Add butter and beat until smooth while cooking. This is delicious with vanilla ice cream and is one of Martha Whittico's specialties. Martha is my Mother's cook and has been for 32 years. She claims this sauce will keep a long while in the refrigerator. You can also make half of the recipe for a small family and it turns out just as well.

Mrs. C. E. Taylor, Jr.

Seafoam Icing

1 cup firmly packed brown sugar
2 egg whites
2 tablespoons water
⅛ teaspoon cream of tartar
⅛ teaspoon salt
1 teaspoon vanilla

Combine all ingredients in top of double boiler, and beat well until fluffy. Have water in lower part of double boiler boiling. Beat with rotary beater or electric mixer until icing will hold its shape, and stand in peaks. Remove from heat and add vanilla.

Given to Mrs. M. H. Joyce by Mrs. David Bradstock

MERINGUE CAKES—

Chocolate Roll

3 eggs
1 cup sugar
Pinch salt
3 tablespoons milk
1 cup flour
1 teaspoon baking powder
1 teaspoon vanilla

Beat yolks and whites separately. To the yolks, add sugar, salt and milk, flour and baking powder. Fold in stiffly beaten egg whites. Bake in two pans approximately 11x7x1½ inches in a 350 degree oven. Remove from pans when done, and while still hot, lay on damp, cold cloths. Mash edges of cake so they will not harden. (This makes rolling the cake easier).

FILLING

5 squares chocolate
1 pound confectioners sugar (leaving about 1/3 cup to roll the finished cake in)
1 stick butter (leaving off a little to grease pans with)
1/3 cup milk
1 teaspoon vanilla
2 tablespoons orange juice

To make filling, cream butter and sugar together until smooth. Melt chocolate in double boiler and add this to butter and sugar mixture. Add milk, which has been heated, orange juice, vanilla. Cream this thoroughly and let stand in a cool place until stiff enough to spread on cake. When cakes are cold, spread on chocolate filling, then roll quickly. Wrap each in wax paper and let remain in refrigerator until firm. The rolls should be removed some little time before using so that the filling will not be too hard.

Mrs. Richard M. Simmons, Jr.

Forgotten Torte (Meringue)

Did you ever say "I would serve meringues if I could make them the day before?" Well, here's how to do it the day before, but choose dry weather!

5 egg whites
¼ teaspoon salt
½ teaspoon cream of tartar
1 teaspoon vanilla
1½ cups sugar

Beat whites until frothy. Sprinkle salt and cream of tartar over top and beat until stiff. Beat in sugar, 2 tablespoons at a time. Add vanilla; continue beating until stiff and peaked. Pour into well-buttered 8 or 9-inch pan, bringing up meringue to side of pan so as to allow for slight rim, or make individual meringues. Place torte in oven preheated to 450 degrees. Turn off heat at once and bake overnight. Hence, it is "forgotten," that is, left to cook by stored heat! Remove the next morning. Fill center with ice cream. Cut in pie shaped pieces and serve with peaches, strawberries, or whatever topping you prefer.

Mrs. J. G. Ragland, Jr.

Pound Cake

½ pound butter
1 stick butter or margarine
1 cup sweet milk
2 cups flour
1½ cups sugar
1½ teaspoons baking powder
1 tablespoon vanilla
6 eggs

Directions: Cream sugar and butter. Beat eggs and add to creamed mixture. Sift baking powder with flour. Add alternately, flour and milk to creamed mixture. Add vanilla, and pour into greased and floured tubular cake pan. Cook 3 hours in 300 degree oven.

Mrs. Henry E. Childress

Pound Cake

1 pound butter
1 pound sugar
10 eggs
1 pound flour
½ teaspoon mace
2 or 4 tablespoons brandy

Separate eggs. Cream butter and sugar well. Add egg yolks, whites, flour, mace and brandy. Beat for five minutes. Bake for 1¼ hours at 300 degrees.

Given to Mrs. Paul B. Toms by Mrs. J. E. Bassett

Apple Sauce Cake

3 eggs
2 cups sugar
2 cups apple sauce (stewed dried apples better)
2 teaspoons soda (stir in warm apple sauce)
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon spices
2 cups raisins
1 cup butter
3 cups sifted flour
1 cup chopped nuts (black walnuts preferred)
1 cup fig preserves, if desired

Cream butter and sugar, add eggs one at a time, beat well. Add apple sauce. Sift flour, soda and spices together. Add to mixture. Lastly add preserves, raisins and walnuts. Mix well and bake in greased and floured pans 25-30 minutes. Makes 3 big layers. Put together with coconut filling.

COCONUT FILLING

1 freshly grated coconut or canned coconut
1 can or 1 glass milk
2 cups confectioners sugar
2 tablespoons flour
¼ stick butter.

Mix all together and cook until thick. Stir constantly as it sticks very easily.

Miss Virginia Goode

Cocoa Two Layer Cake

Measure into mixing bowl:

1½ cups cake flour (sifted before measuring)
1¼ cups sugar
2/3 cup Crisco
½ cup cocoa
1 teaspoon salt
1 teaspoon soda
2/3 cup milk

Stir vigorously by hand or with mixer (medium speed) 2 minutes. Now stir in (yes all by itself):

¾ teaspoon baking powder
1 egg

Now add:

2 egg yolks
1/3 cup milk
1 teaspoon vanilla

Blend by hand or mixer for 2 minutes. The batter will be smooth and thin. Pour into two 9-inch layer pans which have been lined with wax paper and sides greased. Bake in moderate oven (350 degrees) for 25 minutes. (I use 2 egg whites for seafoam icing).

Mrs. M. H. Joyce

Rocky Mountain Cake

1 cup butter
2 cups sugar
1 teaspoon vanilla
8 egg whites
3 cups flour
2 teaspoons baking powder
½ teaspoon salt
1 cup milk

Cream butter, sugar and vanilla until light and fluffy. Sift flour before measuring, add baking powder, salt and resift three times. Add dry ingredients and milk alternately to the butter mixture. Fold in stiffly beaten egg whites. Bake in 4 layer cake pans which have been greased and floured. Bake 25-30 minutes at 350 degrees.

FILLING: Boil 2 cups sugar and ½ cup water without stirring until it makes a jelly when dropped into cold water. Pour slowly over 3 stiffly beaten egg whites, and beat until thick. Mix ½ cup each of citron, currants, dates, and figs, 1 cup raisins, 1 cup grated coconut, ½ cup diced almonds, ½ cup English walnuts, ½ cup Brazil nuts. Stir fruit and nuts into icing. Spread filling between layers and on outside of cake.

Miss Virginia Goode

We Recommend . . . .

LIGHT WHITE FLOUR

FOR ALL BAKINGS

Makes

FINE CAKES AND PASTRIES
LIGHT ROLLS AND BISCUITS

HIGHEST QUALITY GUARANTEED

ROANOKE CITY MILLS

Roanoke, Virginia

$100.00 Recipe – Chocolate Nut Cake

A North Carolinian on visiting the Waldorf-Astoria in New York was very impressed with the cake served. Returning home, she wrote for the recipe which was sent her with a bill for $100.00. Here is their recipe.

1 cup butter
4 squares bitter chocolate or ½ cup cocoa dissolved in small amount water. (bitter chocolate preferred)
1 teaspoon salt
1 cup ground nuts
2 cups sugar
2 eggs
2 cups sifted cake flour
2 teaspoons baking powder
2 teaspons vanilla
1½ cups milk

Cream butter and sugar and add eggs. Next add alternately dry ingredients and liquids. Mix well. Bake at 375 degrees in 9-inch pans for 30 minutes.

FROSTING
1 pound powdered sugar
¼ pound butter
1 teaspoon lemon juice
1 egg beaten
1 teaspoon vanilla
1 cup chopped nuts
2 squares melted chocolate

Beat egg, add lemon juice. Add other liquid ingredients. Then mix in sugar gradually, beating all the time. If frosting is too thick, add hot strong coffee, as much as needed. Spread on $100.00 cake.

Mrs. R. C. Myers

Yellow Layer Cake

Measure into mixing bowl:
2 cups cake flour (sifted before measuring)
1 1/3 cups sugar
½ cup Crisco
1 teaspoon salt
2/3 cup milk

Stir vigorously by hand or with mixer, medium speed 2 minutes.

Now stir in (yes, all by itself):
3 teaspoons baking powder
Now add 2 eggs, unbeaten
1/3 cup milk
1 teaspoon vanilla

Blend by hand or in mixer (medium speed) for 2 minutes. The batter will be smooth and thin. Pour into two 9-inch layer pans (1¼ inches deep) which have been greased and bottoms lined with wax paper. Bake in moderate oven, 375 degrees for 25-30 minutes.

Given to Mrs. M. H. Joyce by Mrs. David Bradstock

Blackberry Cake

1 cup butter
2 cups sugar
4 cups flour
1 cup hot water
1 cup blackberry jam
6 egg yolks; 4 egg whites (beat together)
1 teaspoon cinnamon
1 teaspoon nutmeg
½ teaspoon cloves
½ teaspoon all-spice
1 teaspoon soda (dissolved in 1 teaspoon hot water)

Cream butter, add sugar, mix well. Then add flour which has been sifted three times with other dry ingredients (except soda), alternately with hot water. Then add eggs and jam. Last add soda and bake in 350 degree oven for 30 minutes. Makes 3 layers.

FROSTING

2½ cups sugar
¼ cup Karo
¾ cup water
2 egg whites
2 tablespoons water
1 teaspoon vanilla

Beat egg whites with 2 tablespoons water until stiff. Mix Karo, sugar and water and let stand for a while. Cook on high until it boils, then turn down and cook until it forms a firm ball. Do not stir. Pour gradually over egg whites and beat until it is of spreading consistency. Add vanilla before putting on cake.

Mrs. C. P. Smith, Jr.

Light Fruit Cake

10 eggs, separated
1 pound butter
1 pound flour
1 pound sugar
1 pound citron
½ pound shelled almonds
½ pound shelled walnuts
½ pound shelled pecans
1 pound white raisins
½ pound shredded coconut (optional)
½ pound glazed cherries
½ pound glazed pineapple
¼ pound glazed orange peel
¼ pound glazed lemon peel
¼ pound glazed grapefruit peel
Juice of one lemon
1 tablespoon vanilla

Cream butter and sugar. Add egg yolks, flour, chopped fruits and nuts, using the pound of flour. Mix all together, adding floured fruits and nuts alternately with stiffly beaten egg whites. If baked in large stemmed pan, bake 275 degrees for about 3 hours. Test. Can be baked in several small stemmed pans in less time.

Mrs. E. A. Dudley
(Given by my Mother, Mrs. H. N. Dyer)

Quick One Bowl Cake

2⅛ cups sifted flour (⅛ equals 2 tablespoons)
4 teaspoons double acting baking powder
1 teaspon salt
1½ cups sugar
½ cup shortening
1 cup milk
1 teaspoon vanilla
4 egg whites

Sift together into mixing bowl dry ingredients. Add everything but eggs and beat 2 minutes on medium speed with electric mixer or count 200 strokes by hand. Add unbeaten egg whites and beat 2 more minutes, scraping sides of bowl frequently. Pour into greased and dusted pans and bake in 350 degree oven 30 to 35 minutes. (I can get out materials, mix and have this cake in oven in 10 minutes, it's so easy. If you want to use whole eggs, use only 3 teaspoons baking powder).

Mrs. H. G. Dyer

White Cake

1 cup butter
2 cups sugar
1 cup milk
1 teaspoon vanilla
3 cups flour
2 teaspoons baking powder
6 egg whites
1 teaspoon salt

Cream butter and sugar. Measure sifted flour, baking powder, salt, and add alternately with milk and vanilla. Fold in beaten egg whites. Bake at 350 degrees 25 to 30 minutes. Frost with 7 minute frosting in which candied cherries, raisins and citron have been added.

Mrs. S. W. Adams

Zombie Cake

4 eggs
1 cup sugar
1 tablespoon rum
¼ teaspoon salt
1 cup cake flour
1 teaspoon baking powder

Separate eggs and beat yolks and whites separately until light. Add sugar gradually to egg yolks with rum and beat again until sugar is all dissolved. Sift flour, salt, baking powder together. Add alternately with stiffly beaten egg whites to yolk mixture. Bake in ungreased ring mold 50 minutes in slow oven. When cake is done and still slightly warm, sprinkle cake with a little rum and sugar syrup.

Mrs. H. G. Dyer

Sponge Cake

8 eggs
2 cups flour
2 teaspoons fresh lemon juice
2 cups sugar
2 teaspoons vinegar

Beat egg whites until stiff. Gradually add sugar by folding in, not beating. Beat egg yolks and vinegar together. Put with the yolks part of whites and part of flour, gradually stirring not beating. Continue until all is added, add lemon juice. Put into ungreased tube pan, and cook as you would angel food cake.

Mrs. T. F. Gilliam

Uncooked Fruit Cake

2 pounds Graham crackers
2 pounds raisins
2 cups prunes
4 cups currants
2 cups nuts (English walnuts, pecans, Brazil nuts)
1 cup grape juice
1 cup honey
1 cup melted butter
1 cup coconut
1 cup citron
1 cup candied pineapple
1 cup cherries
1 cup orange and lemon peel
1 cup figs
1 cup dates
1 teaspoon salt, cinnamon, allspice and nutmeg

Mix cracker crumbs, grape juice, honey and butter. Add all other ingredients and work all together. Pack firmly in a well-greased pan and set aside in a cold place for 24 hours.

Given to Mrs. L. W. Helms by Mrs. Ford Burgess

Orange–Date Cake

½ cup butter
1 cup sugar
2 eggs
2/3 cup buttermilk
2 cups flour
1 teaspoon soda
¼ teaspoon salt
2 tablespoons grated orange rind
1 cup chopped dates
½ cup chopped nuts

Cream butter, sugar and eggs together in mixer. Add milk and sifted dry ingredients alternately. Bake in 350 degree oven, around 30 minutes in layer pans which have been greased and dusted with flour.

Later add the following sauce to the hot, pricked cake:

1 cup sugar
½ cup orange juice
2 teaspoons grated orange rind

Given to Mrs. H. G. Dyer by Mrs. H. C. Reed

Saucy Blackberry Rolls

3 cups biscuit mix (homemade or bought)
1 quart blackberries
½ cup water
1½ cups sugar
1 egg yolk
1/3 to ½ cup milk
1 egg white, slightly beaten
2 tablespoons sugar

Add water and cook the blackberries; then press through a sieve to remove seeds. (This recipe is well worth the straining if you don't like seeds). Add sugar to pulp and simmer until thickened. Cool this mixture. (This can be kept in refrigerator until you are ready to proceed). Beat egg yolk and mix with 1/3 cup milk. Add to biscuit mix. Add 2 or 3 more tablespoons milk if necessary to make a soft dough. Knead slightly and roll into rectangular piece approximately 12x14 inches. Cut into 8 or 10 pieces (longer than wide), spread with cold blackberry mixture and roll as individual jelly rolls. Place cut side down in an oiled 9-inch square baking pan. Brush tops of each roll with slightly beaten egg white and sprinkle with sugar. Bake in hot oven, 400 degrees for about 30 minutes. Serve with hot remaining blackberry sauce.

Mrs. F. P. Turner, Jr.

Cheese Cake

8 packages cream cheese
½ pint heavy cream
6 eggs, separated
1 cup sugar
Juice of ½ lemon
1 teaspoon vanilla
1 box Zwieback
6 tablespoons butter
6 tablespoons sugar

Roll and mix Zwieback with butter and 6 tablespons sugar on board. Line bottom and sides of spring mold cake pan with mixture. Blend together cream cheese and heavy cream. Add well beaten egg yolks, sugar, lemon juice and vanilla. Beat egg whites until stiff and fold into mixture, then pour over Zwieback base. Bake in 300 degree oven 1 hour 15 minutes. Let remain in oven 1½ hours longer with heat off. Do not open oven door during the entire above time. This is very important.

Mrs. B. H. Townes

Moist Chocolate Cake

(This will keep a long time if you can get the family to eat small amounts)

- 2 cups sugar
- ½ cup cocoa
- 1½ cups buttermilk
- ½ cup butter
- 2 eggs
- 2 cups flour
- 1 teaspoon soda
- ½ teaspoon salt
- 1 teaspoon vanilla

Mix butter and sugar well in mixer or by hand, add eggs. Next add buttermilk and dry ingredients alternately to first mixture. Add vanilla and pour into tube pan. Bake at 350 degrees for about 50 minutes, or in two greased 9-inch layer pans in 375 degree oven for about 25 minutes. Spread the cake with white or chocolate icing, or plain. It is delicious either way.

Mrs. H. G. Dyer

Meringues

- 4 egg whites
- 1 teaspoon vinegar
- 1 teaspoon vanilla
- ¼ teaspoon salt
- 1 cup sugar

Put egg whites, vinegar, vanilla and salt in mixing bowl and beat until stiff, but not dry. Add sugar, one tablespoon at a time, beating each time until sugar is dissolved. Cover baking sheet with aluminum foil and form 8 to 12 meringues. Preheat oven to 300 degrees. Reduce heat to 225 degrees when you put meringue in. After 1 hour, reduce heat to 200 degrees and bake until dry to the touch. Let cool in a place with no draft.

Mrs. J. D. Watt

Date Torte

- 2 eggs
- ½ cup sugar
- 1 package dates, chopped
- ½ cup flour
- 1 teaspoon baking powder
- ⅛ teaspoon salt
- 1 cup chopped nuts

Beat eggs in bowl until light. Add sugar gradually and beat well. Add 1 package dates, chopped; nuts, flour, baking powder, and salt. Pour into greased and floured pan and bake about 45 minutes in 300 degree to 325 degree oven. Serve with whipped cream.

Mrs. A. C. Drewry

Pound Cake

- 1 heaping cup Spry or Crisco
- 2½ cups sugar
- 3 cups cake flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup milk
- 1 teaspoon vanilla
- 1 teaspoon lemon extract
- 6 eggs

Cream shortening and sugar; sift together the dry ingredients three times; add alternately to first mixture with milk, vanilla and lemon extract. Always start with dry ingredients and end with it. Beat this well, using electric mixer. Then add eggs one at a time and be sure to beat well after each egg. Bake in a greased and floured tube pan one hour and 15 minutes at 350 degrees. Never open oven door under an hour as this will cause the cake to fall.

Mrs. Harvey R. Campbell

Fudge Cake

- 1 stick butter or margarine
- 1½ cups sugar
- 1 cup flour
- 3 eggs
- 1 teaspoon baking powder
- ¾ cup cocoa
- 1 cup nuts
- 1 teaspoon vanilla

Cream butter and sugar and add well-beaten eggs. Combine flour, cocoa, baking powder and nuts and add to egg mixture. Add vanilla. Spread in loaf pan (batter should be quite thick) and bake at 350 degrees. When cool, cut in squares.

Mrs. G. W. Wampler

Date Cake

- 1 cup sugar
- 1 cup pecans
- ¼ teaspoon salt
- 1 cup dates
- ½ cup flour
- 3 eggs

Put nuts and dates through food chopper. Mix together the sugar, salt, yolks of eggs, (beaten until they are lemon colored), and the dates and nuts rolled in flour. Fold in last the stiffly beaten egg whites. Bake in a well-greased and floured loaf pan in a 320 degree oven for about 45 minutes.

Given to Mrs. R. M. Simmons, Jr., by Mrs. E. G. Acker

HERSHEY'S

FOR CAKES, COOKIES, ICINGS, CHOCOLATE FLAVORED DRINKS

FUDGE CAKE

(Using Hershey's Breakfast Cocoa)

- 2¼ cup flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup shortening
- 1½ cup sugar
- 1 teaspoon vanilla
- 2 eggs
- 1 cup sour milk
- ½ cup Hershey's Breakfast Cocoa
- ⅓ cup hot water

1. Sift together flour, soda, baking powder and salt.
2. Cream shortening and sugar.
3. Add vanilla and well-beaten eggs to mixture.
4. Beat until fluffy.
5. Add measured milk to creamed mixture alternately with dry ingredients, beating thoroughly after each addition.
6. Mix Hershey's Breakfast Cocoa and hot water to form a smooth paste.
7. Beat into batter.
8. Pour into 2 - 9" layer pans.
9. Bake in moderate oven (350° F.) 30 - 35 minutes.
10. Cool and remove from pans.
11. Spread with any Chocolate icing.

QUICK CHOCOLATE FROSTING

(Using Hershey's Baking Chocolate)

- 4 tablespoons butter
- 4 squares Hershey's Baking Chocolate
- 3 cups confectioner's sugar
- ⅓ cup milk
- 1 teaspoon vanilla
- ⅛ teaspoon salt

1. Melt butter and Hershey's Baking Chocolate in double boiler.
2. Stir until blended.
3. Measure sifted confectioner's sugar into a bowl.
4. Heat milk and add to sugar.
5. Beat until smooth.
6. Add vanilla, salt, and chocolate mixture.
7. Beat until smooth and thickened, about 5 minutes.

CHOCOLATE TOWN COOKIES

(Using Hershey's Semi-Sweet Dainties)

- ½ cup shortening
- ¼ cup granulated sugar
- ½ cup brown sugar
- ½ teaspoon vanilla
- 1 egg
- 1 cup and 2 level tablespoons sifted flour
- ½ teaspoon soda
- ½ teaspoon salt
- 1 pkg. Hershey's Semi-Sweet Dainties
- ½ cup chopped nuts

1. Cream shortening, sugar and brown sugar, firmly packed, and vanilla until light and fluffy.
2. Fold in well-beaten egg.
3. Sift flour, soda, salt.
4. Add to the creamed mixture.
5. Stir in Hershey's Semi-Sweet Dainties and chopped nuts.
6. Mix thoroughly.
7. Drop by small spoonfuls on greased baking sheet.
8. Bake in moderate oven (375° F.) about 10 minutes.
9. Yield - 50 cookies.

CHOCOLATE MILK DRINK

(Using Hershey's Syrup)

- 1 glass very cold milk (Not Iced) 2 or 3 tablespoons Hershey's Syrup.

1. Add Hershey's Syrup to measured glass of very cold milk.
2. Mix with spoon, shaker, or beater.

"Handy Pandy,
Jack-a-dandy,
Loves plum cake
and sugar candy."
-Mother Goose Rhymes.

CANDY

Burnt Almond Fudge

- 1½ cups blanched almonds
- 3 cups sugar (white)
- 1 1/3 cups milk
- 2 tablespoons butter

Chop almonds fine, toast in slow oven until brown

Pour 1½ cups sugar in heavy sauce pan and cook over medium heat, stirring frequently until caramel color. Remove from heat and pour in milk slowly (this sputters and solidifies the syrup but don't worry). Cook over low heat, stir frequently until caramel melts (about 15 minutes), and stir in remaining sugar and butter. Cook to 238 degrees or until it forms soft ball. Cool to luke warm, add almonds and beat until glossy.

Mrs. H. G. Dyer

Chocolate Fudge

3 squares Bakers chocolate
1 cup sweet milk
2 cups white sugar
2 tablespoons light Karo
¼ stick butter
½ teaspoon baking powder
1 teaspoon vanilla

Melt chocolate over slow heat, add milk and let come to boiling point. Add sugar and Karo and stir until mixture comes to a boil. Cook on *slow* heat, stirring only enough to keep from sticking, until a soft ball forms when a teaspoon of the mixture is dropped in cold water. Remove from fire, add butter, baking powder and vanilla and cool to luke warm. Beat until cold and very stiff; then pour out on buttered platter and cut in squares. ½ cup pecans may be added while beating, if desired.

Mrs. M. H. MacBryde

Delicious Fudge — 5 Pounds

3 packages chocolate chips
½ pound butter or margarine
8 ounce jar marshmallow whip
2 cups chopped walnuts
½ teaspoon salt
1 teaspoon vanilla
1 large can evaporated milk
4½ cups sugar (white)

Bring to rolling boil milk and sugar, and cook 6 minutes, stirring constantly. Pour over chocolate, etc., and beat short while. Pour into large pan, cool and cut in squares.

Mrs. Horace G. Dyer

Chocolate Fudge

Brown two tablespoons of butter, add 3 cups white sugar
1 cup Carnation milk
¼ cup white Karo
½ teaspon salt
3 squares of bakers chocolate

Cook slowly until a firm ball is formed in cold water. Let stand until perfectly cold. Beat, add nuts.

Mrs. A. C. Drewry

Chocolate Fudge

2 cups sugar (white)
2 squares chocolate
2 tablespoons corn syrup
2/3 cup milk
2 tablespoons butter
1 teaspoon vanilla

Mix first 4 ingredients together and bring to slow boil—stirring until well blended. Boil to soft ball stage (238 degrees). Remove from stove and add butter but do not stir in. Let stand until mixture cools then add vanilla and beat until creamy. Pour onto buttered dish.

Mrs. C. D. Weaver, Jr.

Cream Candy

(*This candy came from a secret recipe from a professional candy maker, Clyde, Ohio*)

6 cups granulated sugar
2 cups sweet milk
2 cups white Karo syrup
Boil ½ hour and let cool

Then add two cups of chopped nut meats. Add flovoring: one teaspoonful of vanilla and one of lemon extract. Do not beat until it is perfectly cool. A wonderful Christmas candy!

Mrs. J. Van Sheetz

Divinity Fudge

¼ cup white Karo syrup
¾ cup water
2 cups white sugar
2 egg whites
½ teaspoon vanilla

Blend the syrup and water thoroughly. Stir in sugar and mix until completely dissolved. Cook on medium heat, stirring only occasionally. When tested in cold water and a brittle ball forms or until a definite thread falls from spoon, pour slowly into stiffly beaten egg whites. Remember to beat constantly. Add vanilla. Beat until stiff, and the gloss begins to dissappear. Drop from spoon on wax paper. An electric mixer is a must for this recipe for best results.

Mrs. H. G. Goode

Martha Washington Candy

½ pound confectioners sugar
⅛ pound butter
½ teaspoon hot water
½ teaspoon vanilla
3 -4 squares bitter chocolate

Combine ingredients and knead until mixture can be rolled out. Form into balls and dip in melted chocolate.

Margaret Scott Hooker

French Bon Bons

3 cups granulated sugar
½ cup evaporated milk
2/3 cup orange juice
½ cup butter

Combine ingredients. Cook to 238 degrees. Pour onto buttered platter. Let cool until mixture retains dent made by finger. Stir with large spoon until smooth and creamy. Roll into ball and dip into dipping chocolate. Maraschino cherries and juice may be used in place of orange juice.

Given to Mrs. S. W. Adams by Mrs. Robert Rowan

Venetian Creams

6 cups white sugar
1 bottle white Karo syrup
1 large can and 1 small can condensed milk
½ pound butter

Mix above together in saucepan and cook like fudge (until it forms a soft ball in water). Beat well, add 1 pound of nuts, then pour in buttered dish to cool before cutting in squares.

Mrs. Clyde Hooker, Jr.

Sour Cream Fudge

3 cups sugar (white)
1 cup sour cream (or 1 cup coffee cream)
3 squares chocolate
3 tablespoons white karo

Boil together until it forms soft ball. Add lump butter; let cool. Beat until thick enough to drop from spoon. Add nuts if desired.

Mrs. Henry E. Childress

Best Candy Ever

2 cups white sugar
¾ cups white Karo syrup (red label)
¼ cup water, hot water if you prefer
2 eggs (whites)

Cook the above until when you drop some in a cup of water you can hear it crack and pop, then pour this into the whites of two eggs that have been beaten stiff, very slowly, then beat until it is very stiff or will hold its own and not spread out, then add a cup full of pecans broken into small pieces, some crystalized pineapple and cherries. In other words the nuts and pineapple and cherries will be a good cup full. Just before you put in the nuts, etc., flavor with vanilla. Put into greased platter and cut in squares.

Given to Mrs. Irving M. Groves, Jr. by Miss Virginia Carter

Penuche Candy

3 cups brown sugar
3 tablespoons dark Karo syrup
½ stick butter
¾ cup sweet milk or cream

Cook in heavy saucepan stirring occasionally, until mixture forms a soft ball when tested in cold water. Add ⅛ teaspoon salt and beat until creamy. Add broken nuts (1 cup) and pour into buttered 8x8 inch pan. Cut into squares. Store in covered tin.

Mrs. James C. Smith

Old Fashioned Pulled Mints

1 cup water
2 cups sugar
4 tablespoons butter or margarine
½ teaspoon peppermint extract
Few drops red or green food coloring

Stir water, sugar, butter or margarine in a large sauce pan over a medium heat until sugar and butter are dissolved. Cook without stirring, until a few drops tested in cold water make a soft, carakable thread (~~216~~ 260 degrees F. on thermometer). Pour onto greased tray. When cool enough to handle, sprinkle with flavoring extract and coloring. With buttered hands pull until creamy and almost solid. Cut the long strands into easy eating pieces with scissors. Cool thoroughly and store in an air-tight container for a few days to mellow.

Mrs. Harvey R. Campbell

Caramels

4 cups white sugar
1 pound dark karo
2 large can Carnation milk
½ pound butter
1 pound nuts

Cook mixture until a hard ball is formed in cold water, stirring all the time (about 1¼ hours). Add nuts. Turn into a greased pan, cut and wrap each piece in wax paper. Do not beat.

Marion Drewry

FRIENDS NEAR AND FAR

Pumpkin Chiffon Pie

A Favorite of Our First Lady

3 beaten egg yolks
¾ cup brown sugar
1½ cups cooked pumpkin
½ cup milk
½ teaspoon salt
1 teaspoon cinnamon
½ teaspon nutmeg
1 envelope gelatine
¼ cup cold water
3 stiffly beaten egg whites
¼ cup granulated sugar

Combine egg yolks, brown sugar, pumpkin, milk, salt and spice. Cook in double boiler until thick, stirring constantly. Soak gelatine in cold water, stir into hot mixture. Chill until partly set. Beat egg whites, add granulated sugar, and beat stiff. Fold into gelatine mixture. Pour into pie shell and chill until set. Garnish with whipped cream. Makes one big pie or 8 individual pies.

Mrs. Dwight D. Eisenhower

Spanish Noodles

This is the first dish our Mayor's wife prepared after her marriage. She has used it ever since.

½ pound ground beef
2 medium onions, chopped
3 tablespoons shortening
1 cup noodles
1 small can green peas, drained
1 can tomato soup
¾ cup bread crumbs
½ teaspon salt, a little pepper

Cook noodles in boiling water for 10 minutes. Drain, Brown onions and meat in melted shortening, add noodles, peas and seasoning. Pour into greased casserole. Pour tomato soup over top. Sprinkle with buttered crumbs. Bake in 400 degree oven for 30 minutes. Serves 4 generously. Any left over is good for stuffed peppers.

Mrs. Rieves S. Hodnett

Deviled Crabs

"This is a Recipe Which I Use Often and Find Very Good"

1 pound crab meat
½ cup bread crumbs
3 tablespoons mayonaise
1 teaspoon prepared mustard
1 teaspoon vinegar
1 teaspoon Worcestershire sauce
A little salt and pepper

Mix bread crumbs, mayonaise, etc., together, then add the crab meat. Put in shells, dot with butter and bake until light brown.

Mrs. John S. Battle, Sr.

Nut Muffins

Our Governor's Wife Often Uses This

1 yeast cake
1 pint milk
2 eggs, beaten
½ cup shortening
Flour
Salt
1 cup nuts
½ cup sugar

Dissolve yeast in warm water. Add milk, beaten eggs, sugar, shortening and enough flour to make a stiff batter. Set aside and let rise 2 hours. Sprinkle nuts on top of dough and cut through. Do not beat. Drop in greased muffin rings. Let rise again and bake.

Mrs. Thomas B. Stanley

Old English Cake

"A Favorite of Mine"

1 orange; 1 cup sugar (cream together)
1 cup sugar; ½ cup butter (cream together)
2 eggs
¾ cup buttermilk
1 teaspoon soda
1 teaspoon vanilla
2 cups flour
1 orange peel
1 cup white raisins

Squeeze orange and pour juice over sugar. Set aside. To creamed sugar and butter add 2 eggs and beat. Add buttermilk, soda, vanilla and flour. Grind together the orange peel and white raisins. Mix this in the flour. Bake for 45 minutes at 300 to 350 degrees. After baking remove from oven and pour mixture of orange juice and sugar over cake.

Mrs. Ted Dalton

Chicken Pie

"My Family Especially Likes This Recipe"

1 large chicken

SAUCE

3 tablespons butter
4 tablespoons flour
3 cups chicken stock
1 cup cream (or rich milk)
½ teaspoon salt
¼ teaspoon pepper

CRUST

2 cups flour
4 teaspoons baking powder
1 teaspoon salt
2 tablespoons melted butter
1 egg
1 cup milk, scant

Cut up chicken and boil until tender. Remove meat from bones and arrange in baking dish.

SAUCE—Blend butter and flour in double boiler and add slowly warmed chicken stock, cream, salt and pepper. Watch for creamy consistency and pour over chicken in baking dish. (Mushrooms added are delicious).

CRUST—Sift flour, baking powder, and salt; add melted butter, beaten egg and milk. This mixture should be thick enough to drop by spoonfuls on chicken and sauce. Bake 15 to 25 minutes.

Mrs. A. E. S. Stephens

Black Bottom Pie

"Tis is a Special Dessert That Most People Seem to Enjoy"

(One 10-inch pie serves 8)

2 teaspoons unflavored gelatin
½ cup milk
1 ounce sugar
1 pinch salt
1 teaspoon vanilla
1 egg yolk
3 ounces sweet or semi-sweet chocolate
1 pint cream, whipped
1 pre-baked pie shell

Soak gelatin in small amount of cold water for 15 minutes. Bring milk to boiling point. Beat together sugar, salt, ½ of vanilla, and egg yolk until light, thick, and creamy. Add ½ of the boiling milk over egg mixture. Blend well; then add to remaining hot milk. Return to heat, stirring constantly for a few seconds. Remove from fire before boiling point is reached. Press soaked gelatin free of excess water and dissolve in hot mixture. Strain through a very fine sieve. Add 2 ounces of the chocolate which has been shaved. Beat until smooth. Cool until it reaches cream-like consistency. Fold in ½ of whipped cream and remaining half of vanilla. Fill pre-baked pie shell. Place in refrigerator for 30 minutes. Top with remaining whipped cream 1-inch thick. Remaining chocolate is now shaved into curled spheres and stuck in top. Dust with grated chocolate.

Mrs. Joseph R. McCarthy

Deviled Crabs

"We and Our Friends Have Enjoyed This Recipe"

1 pound regular crab meat
2 cans cream mushroom soup
2 whole eggs, beaten
1 teaspoon salt
Dash of paprika
½ cup chopped celery or
3 teaspoons celery flakes
1 teaspoon parsley flakes
2 teaspoons seafood seasoning
1 tablespoon Worcestershire sauce
2 or 3 hard-boiled eggs, chopped

Cook all ingredients, except hard-boiled eggs, about 3 minutes. Cool and add about 1 cup bread crumbs, or enough to hold together, and chopped eggs. Butter ramekins or shells. Fill with mixture and sprinkle with buttered bread crumbs. Bake in hot oven (about 425 degrees) until crumbs are brown (about 10 minutes). Serves 12.

Mrs. J. Lindsay Almond, Jr.

Popovers

"The following is a recipe for Popovers which I enjoy a great deal."

(Preparation time: 40 minutes)

3 eggs
½ teaspon salt
1 teaspoon sugar
1 cup flour
1 cup milk
2 tablespoons salad oil or melted shortening

Directions are given here for making popover in the electric mixer although this same recipe can also be used for making them "by hand." (Before starting to make Popovers put greased muffin tins or custard cups into a very hot oven—450 degrees F.—and heat until they are sizzling hot). Beat eggs at medium speed a few minutes until frothy. Now add salt, sugar, flour, and half the milk and mix again, medium speed, until smooth. Then add remaining milk and salad oil, or melted shortening, and beat at low speed just until blended. Pour batter into hot muffin tins or custard cups, filling each about half full. Bake in a very hot oven (450 degrees F.) for 15 minutes. Reduce heat to 400 degrees F. and continue baking for 15 minutes longer. Makes 12 Popovers.

J. Edgar Hoover

Cheese Croquettes

Our Justice's Wife Enjoys This Recipe

2 pounds cheese, grated (fresh, not snappy)
2 eggs, beaten
1 cup flour
1 cup sweet milk
1 teaspoon (heaping) baking powder
Small amount of cayenne pepper

Stir all of this together and add the grated cheese. Have this batter stiff. Roll and fry in deep fat. This recipe was given to me by Annie Johnston Clark. These croquettes are grand.

Mrs. Kennon C. Whittle

Brown Betty

As Given by Lord Astor's Chef to Miss Donald

Cook apple to mash. Get souffle dish greased with butter. A layer of apples sprinkled with cinnamon, then bread crumbs, and continue in layers to the top.

Lady Astor

California Date Nut Bread

Our Vice President's Wife Likes This

1 pound package dates
1½ cups boiling water
2 teaspoons soda
1 tablespoon butter
1¾ cups sugar
1 egg
2¾ cups flour
1 cup chopped nuts
1 teaspoon vanilla

Add soda to boiling water and pour over dates, which have been cut into small pieces. Let this mixture stand. Cream butter and sugar; then add egg. Strain water from first mixture into sugar mixture. Add the flour, then beat well. Add the dates, nuts and vanilla. Pour into greased loaf pans. Bake at 350 degrees for 1 hour.

Mrs. Richard Nixon

Black Bing Cherry Salad

"Here is a Recipe For a Salad Which I Think is Delicious"

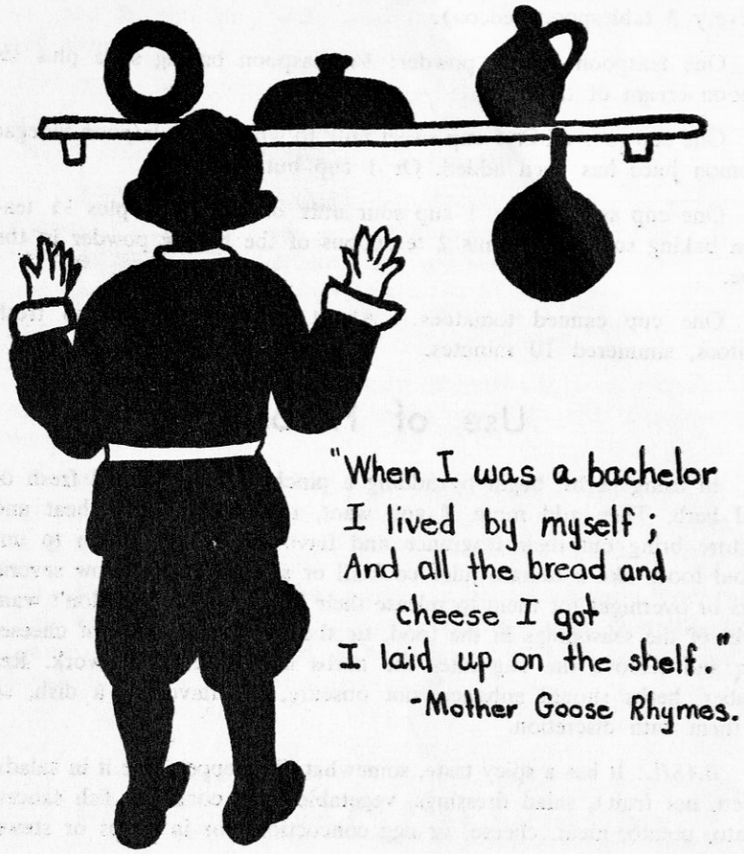
1 can pitted Black Bing cherries
¾ cup sherry wine
Juice of one lemon
1 package of gelatine
Approximately ¼ pound blanched almonds

Drain cherries through collander and stuff each cherry with blanched almond. Place stuffed cherries in mold with spoon to prevent breaking. Dissolve gelatine in lemon juice to which has been added enough water to make 1/3 cup. To juice of cherries add ¾ cup sherry wine and allow to come to boil. To this add gelatine mix and let partially cool. Pour in mold over stuffed cherries and place in coolest part of refrigerator to set.

SALAD DRESSING FOR ABOVE
2 eggs
⅞ cup sugar
½ cup lemon juice
2-/3 cup pineapple juice
1 small can milk

Beat eggs lightly in top part of double boiler. To sugar add lemon juice and pineapple juice. Combine sugar, eggs, and juices in top of double boiler and stir constantly for 15 minutes or until sufficiently stiff. Remove from burner and allow to cool on stove. Stir occasionally while cooling. When almost cold place in refrigerator. About 1 hour before serving whip to thick consistency the milk and fold into the dressing. If a ring mold is used, dressing can be placed in center of salad after placing on platter.

Mrs. William M. Tuck



MISCELLANEOUS

Table of Substitutions

One tablespoon cornstarch (for thickening): 2 tablespoons flour.

One cup sifted all-purpose flour: 1 cup plus 2 tablespoons sifted cake flour.

One cup sifted cake flour: 1 cup minus 2 tablespoons sifted all-purpose flour.

One square unsweetened chocolate: 3 tablespoons cocoa. (If

substituting in cake or cookie batter, also add 1 tablespoon shortening for every 3 tablespoons cocoa).

One teaspoon baking powder: ¼ teaspoon baking soda plus ½ teaspoon cream of tartar.

One cup sour milk: 1 cup sweet milk to which 1 tablespoon vinegar or lemon juice has been added. Or 1 cup buttermilk.

One cup sweet milk: 1 cup sour milk or buttermilk plus ½ teaspoon baking soda and minus 2 teaspoons of the baking powder in the recipe.

One cup canned tomatoes: About 1 1/3 cups cut up fresh tomatoes, simmered 10 minutes.

Use of Herbs

In using herbs, begin by adding a pinch of the chopped fresh or dried herb. Then add more if you want, remembering that heat and moisture bring out their fragrance and flavor. In adding them to uncooked foods like a tomato juice cocktail or salad dressing allow several hours or overnight for them to release their full flavor. If you don't want specks of the seasonings in the food, tie them in a small bag of cheesecloth and remove the bag after the herbs have done their work. Remember, herbs should enhance, not obscure, the flavor of a dish, so use them with discretion.

BASIL: It has a spicy taste, somewhat like pepper. Use it in salads, (green, not fruit), salad dressings, vegetable juice cocktails, fish sauces, tomato, potato, meat, cheese, or egg concoctions, or in soups or stews.

CHERVIL: It is a bit peppery, slightly resembles parsley. Use it in vegetable salads, dressings, egg and poultry dishes, sauces for chicken, meat or fish.

SAGE: Has an aromatic bouquet. Sprinkle over meats, poultry before roasting. Good in meat stuffings (especially turkey dressing), stewed tomatoes, cheese dishes.

SUMMER SAVORY: Has a flavor similar to, but milder than sage. Use the same as sage, also in salads, salad dressings, string beans.

SWEET MARJORAM: Is slightly bitter, but quite aromatic. Use in salads, dressings; on fish, meat before roasting. Also good in vegetable dishes such as beans, peas, spinach, tomatoes, stews.

ROSEMARY: Fresh sprigs of this herb make a most attractive

garnish for a meat platter, replacing parsley. It is both sharp and sweet, so good for sprinkling over meats before roasting. Use also in sauce and stews.

TARRAGON: Has a sharp tangy flavor, similar to anise. Especially good in fish dishes, and in fish sauces, such as cream of tartar. Use also in salads, dressings, chicken or egg dishes.

THYME: Has a pungent herby flavor. Sprinkle over meats before roasting. Excellent in soups or stews, especially those combining carrots, peas and onions. Good in dressings and sauces for fish and chicken.

CHIVES: Has a mild oniony flavor. Chop the green tops finely and use anywhere a slight onion flavor is desired.

PARSLEY: Although thought of generally as a garnish, parsley is a good source of Vitamin C. So use it choppd in soups, salads, dressings and sauces.

BOUGET GARNI: Make by tieing together a spring each of thyme, chervil, celery leaf, marjoram, basil, rosemary, or savory. Use in soups or stews, removing just before serving. Does wonders for the flavor.

MINT: No use explaining this one, but try adding a little, chopped finely, to green peas, green pea soup, cooked carrots, or applesauce. Of course, use it freely in iced or hot tea and all fruit drinks—and don't forget your mint sauce for roast lamb.

HOUSEHOLD HINTS

Wine In Cookery

IN SOUPS: Try a half glass of dry white wine added to canned consomme or to a clear homemade soup while it is heating. Or a couple teaspoons of Sherry in a semi-thick brown soup.

IN MEAT AND FISH CONCOCTIONS: Pour a few tablespoons of red wine over a pot roast while it cooks—it makes the sauce browner and better-flavored. Port goes well in the gravy of roast duck. Try this for compliments galore: A wild duck sauced with the hot combination of one-third Port, one-third currant jelly, and one-third butter.

Cook veal with white instead of red wine. Lamb and mutton also like a dry white wine. A half cup of this added just before popping it

into the oven, and spooned over it an intervals while it cooks makes a delicacy out of an inexpensive cut of lamb or mutton.

Marinating less choice cuts of meats overnight in an inexpensive red or white wine helps to make the meat tender, juicy and tasty. With such "gamey" meats as rabbit, venison, or game foul such marinating removes most of their gaminess.

IN SALAD DRESSINGS: Cold asparagus and chicory makes an excellent salad to serve with broiled chicken, when the dressing of the salad is a light French dressing in which white wine substitutes for the vinegar. Red wine can be used instead of the vinegar in French dressing for mixed green salads.

IN DESSERTS: For a dessert with a French accent, try one that can be served with a wine. As for instance, strawberries and pears, either cooked of fresh, over which Port has been spooned. Or cooked unsweetened raspberries and cooked dried prunes, together in a compote with a little Port and brown sugar, and served with a sauce made by beating cream cheese with top milk. Another is a combination of summer fruits—stoned cherries, white peaches, and blackberries, dressed with sweet Sauterne and well chilled. Or sliced or diced melon, seedless grapes and sliced pears, garnished with thinnest strips of orange peel and laced with a sweet Sauterne plus a liquer glass of Triple Sec, and the whole well chilled before serving. Pile firmly frozen lemon or lime sherbert, sprigged with fresh mint, into a large bowl that is set in a larger bowl of cracked ice. Ladel over it any variety of fruits you desire—melon balls, pears, grapes, plums—and just before serving pour over the whole concoction a wine glass or two of light sweet wine or your favorite liquer.

IN SAUCES: There are a few classic sauces involving wines that any cook worthy of the name should be familiar with. For instance, there is Chateau-Briand, which is made of white wine, shallots, and butter, all added to taste. This is inseparably associated with juicy red steak by some French chefs. Cumberland Sauce, made of Port, currant jelly, lemon and orange juice, Worcestershire, and zest of orange, is classic with guinea and game. White wine sauce, made of White wine, water from cooking fish, yolks of eggs, is a French sauce for fish. Saboyon—yolks of eggs, sugar and Marsala—is standard for baked or steamed puddings. And a very nice pudding or dessert sauce is made from a thin puree of cooked sieved fruit to which Angelica or sweet Sherry has been added to taste.

In The Laundry

To stop lint from clogging your laundry drain and accumulating in the washing machine, wire a tea strainer at the end of drain hose.

Nylon sheers and curtains are safely laundered in the washing machine if they are first put in a pillow case tied shut.

To remove lint from a dark woolen, wrap hand with Scotch tape with sticky side out and then pat gently over linty area.

A stain may be removed from dark clothing by using an old nylon stocking dipped in cleaning fluid or soap solution. The nylon leaves no lint.

For those sprinkled clothes you can't finish ironing today, wrap them in waxed paper and place in the refrigerator. This will stop mildew or souring.

Before washing baby's knitted suits or sweaters, first baste them onto a bath towel while still dry then wash as usual. Hang the towel on line to dry. This will keep their correct size and shape.

Cleaning Capers

White cotton gloves turned inside out or dime store gardening gloves make dusting venetian blinds and furniture a wonderfully easy job. Drop the gloves in the washing machine come wash day.

Cleaning the tines of your forks is tedious, but not if you stick the fork tines down into a jar of your favorite paste polish. Let them stand while polishing other pieces and when they are removed, a minimum rubbing is required.

Foods which have burned or stuck to your casserole or baking dishes will be easy to remove if the dishes are soaked for a few minutes in warm water to which a tablespoon of baking soda has been added. Then was as usual.

A good brass polish may be made by mixing cooking soda and vinegar until it is a paste.

To restore the shine to aluminum utensils, add one teaspoon of cream of tartar per quart of water and boil the solution in your utensils for about 20 minutes.

Kitchen Kapers

To clean buttermilk bottles or glasses: Soak in cold water containing a pinch of baking or washing soda.

For discolored china: Scour with moistened baking soda or vinegar-moistened salt.

To clean cruets, tall vases, narrow-necked bottles, etc: Fill 2/3 with hot water, then add coffee grounds or diced raw potato; shake vigorously and pour out the water; replace with fresh water and repeat operation.

To separate glasses stuck together: Fill inside glass with cold water; set outer glass in warm water.

Knife holder: A discarded razor strap or leather belt nailed tight at intervals on kitchen wall makes an excellent one.

Where you want to bake only one or two potatoes or similar small quantity of something, improvise an oven by placing an asbestos mat over gas burner and covering with heavy pan.

To remove the odor of onions from hands, or cooking vessels, rub with moistened salt then rinse with clear water.

To clean a percolator: Fill with hot water to which add 1 tablespoon borax and 1 teaspoon soap powder. Let percolate few minutes, rinse in clear water and dry thoroughly.

To clean range windows: Wash with hot vinegar if window is mica; if glass, use fine abrasive cleanser.

To make your ironing less boring, sprinkle a few drops of your favorite perfume on the padding. It gives your clothes a delightful fragrance.

Keep glass table tops, mirrors and the glass over pictures spotless by washing with a moistened newspaper and wiping with a dry one. It leaves no lint.

If in doubt about how to cook vegetables remember these pointers: If it grows covered in the cold earth, start it in cold water, covered. If it grows uncovered in the hot sun, start it in boiling water, uncovered.

To cut fresh bread, heat the blade of the bread knife a little by passing it through flame or laying it on the stove.

To keep egg yolks fresh, put them in a dish of cold water and place in the refrigerator. This will prevent them from drying out.

To remove excessive salt from soups, drop sliced raw potatoes into soup and boil for five or six minutes, then remove.

Food Foolery

To make milk sour quickly, mix a half cup of evaporated milk with one-half cup of water and a tablespoon of strained lemon juice.

You can have rich brown gravies in a jiffy. Just place two cups of sifted flour in a dry iron skillet, put over medium flame and stir constantly until the flour turns a rich beige color. Store this in a jar in a dry place and use when making gravies.

One teaspoon of lemon juice to each quart of water may be used for boiling rice. This will keep it fluffy.

Dredging chicken in flour placed in a paper bag saves a big clean-up job. This also is a good method for rolling bread and cracker crumbs with no mess.

To crisp celery, wash and cut an Irish potato into six pieces, and drop them in a container with the celery. Add ice and water and place it covered in the refrigerator. This will make your celery cracker crisp.

Cagey Kitchen Keeping

In order to keep lard from spattering during frying, put a pinch of salt in it.

The layers of a cake will come out of their pans without sticking if you will set the hot pans on a damp cloth when they come out of the oven.

An unlighted kitchen match held between your teeth while working with onions will dissipate the onion fumes. It works.

A little butter on the lip of a cream pitcher will eliminate the usual drip when pouring.

Oven Temperatures For Baking

	Degrees Fahrenheit		*Degrees Fahrenheit*
Slow Oven	250 to 350	Quick or hot oven	400 to 450
Moderate oven	350 to 400	Very hot oven	450 to 550

Common Sizes of Cans

In order to buy canned foods to good advantage, it is necessary to know the common sizes of cans and the approximate number of servings in each:

Size	*Average Cupfuls*	*Size*	*Average Cupfuls*
8 ounce	1	No. 2	2½
Picnic or No. 1 Eastern	1-1/3	No. 2½	3½
No. 1 tall	2	No. 3	4

Removing Common Stains

Blood: Washable fabrics: Wash in lukewarm water, with few drops ammonia added. Don't use hot water as it sets the stain. White silks, wools, rayons, bleach with hydrogen peroxide. Heavy fabrics like blankets: spread with thick paste of raw starch moistened with warm water, removing and repeating as paste becomes discolored.

Chewing gum: Scrape off as much as possible. If fabric is washable, soften the gum with egg white, then wash. If unwashable, sponge spot with gasoline, alcohol, ether, or chloroform or carbon tetrachloride.

Chocolate: Wash washable fabric. If unsuccessful, spread thickly with borax and wash in cold water. If unwashable, treat with carbon tetrachloride. If stain remains, use hydrogen peroxide.

Coffee: Wash washable fast colored fabrics. If stains remain, spread fabric over bowl and pour boiling water through from a height. On white cottons or linens, use Javelle water or potassium permanganate. For any fabric, if above methods are ineffective, sponge with lukewarm water, let dry, then sponge with carbon tetrachloride.

Egg: Wash washable materials, first soaking in cold water, then washing in hot water and soap. Or use spot remover on unwashable fabrics.

Fruit or berry: For fresh stains, stretch over bowl and pour through boiling water from height of 2 or 3 feet. Then bleach in sun. If stain remains, use lemon juice and bleach in sun.

Glue: Sponge with lukewarm water and a little vinegar. But don't use vinegar on synthetic fabrics—apply carbon tetrachloride.

Grass or flower: If washable, rub in thick hot soapsuds. Then bleach with chlorine bleach or hydrogen peroxide. On unwashable fabrics, use carbon tetrachloride.

Grease: If washable, wash with warm water and naphtha soap. For unwashable material, apply powdered magnesia or talcum powder. If done while spot is fresh, pressing the spot between two blotters with a warm iron may do the trick. With carpets or other heavy fabrics, use corn meal or salt as the absorbent. Dry absorbents may be moistened with carbon tetrachloride and the paste left on the spot until dry. Brush off, repeating if necessary. This method largely avoids leaving a ring.

Iron rust: Rub onto the stain a little salt and lemon juice and bleach in the sun. Repeat if necessary.

Paint: Dip in acetone. Materials need not be washed after acetone, and it dries very quickly. Or use turpentine or benzol, then wash with soap and water.

Tea: Wash washable fabrics. If unsuccessful, use lemon juice and bleach in sun. Keep stain moist with lemon juice while bleaching.